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CLARKE'S COMPLETE CELLARMAN.

THE

PUBLICAN AND INNKEEPER'S
PRACTICAL GUIDE;

AND

WINE AND SPIRIT DEALER'S
DIRECTOR AND ASSISTANT:

CONTAINING

THE MOST APPROVED METHODS OF
MANAGING, PRESERVING, AND IMPROVING
WINES, SPIRITS, AND MALT LIQUORS;

THE COMPOSITION AND MANUFACTURE OF
CORDIALS AND COMPOUNDS;

PRACTICAL INSTRUCTIONS FOR THE ADVANTAGEOUS
Selection, Sale, and Purchase of Wines and Spirits:

DEDUCED FROM LONG AND EXTENSIVE EXPERIENCE IN THE
MANAGEMENT OF STORES, AND LARGE WINE
AND SPIRIT VAULTS.

WITH

PARTICULAR DIRECTIONS

FOR

IXING, REDUCING, AND IMPROVING THE QUALITY OF
WINES, SPIRITS, &c.

THE LAWS, AND EXCISE REGULATIONS
FFECTING PUBLICANS AND WINE AND SPIRIT DEALERS;
THE STATUTES FOR QUARTERING OR BILLETTING SOLDIERS;

THE POST-HORSE DUTIES AND REGULATIONS;

AND

RECAUTIONARY INSTRUCTIONS TO PERSONS ENTERING
INTO THE PUBLIC LINE.

◆
BY WILLIAM CLARKE.

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B. McMillan, Printer, Bow-street, Covent-garden.

THE AUTHOR'S ADDRESS

TO HIS READERS.

BEFORE any person who has not been regularly bred to, or at least initiated in, the PUBLIC LINE, commences business, he should inform himself of the general Nature and Properties of Wines and Spirits, and Malt Liquors,—of the best Markets for their purchase,—the most approved and scientific Methods for their Management, Preservation, and Improvement,—and the best and surest modes by which he may derive a fair and equitable profit from his exertions, and the outlay of his capital. But how few persons in the Wine and Spirit Trade are acquainted with this indispensable knowledge! While the *arcana* or secrets of the science are confined to a “select few,” the Retail Spirit Dealers and the Innkeepers and Publicans of the Empire are, in general, but very imperfectly acquainted with these important branches of their business, and conduct their processes rather at random, than by

any sure and defined rules. The consequences are unavoidable. How often have whole pipes of wine turned sour, or been spoiled, for want of knowing the proper method of managing them ; and great loss is often sustained on the same account with wine in bottle. In the article of Spirits, the operator has frequently had cause to regret his imperfect knowledge in the art of Reducing, Flavouring, Colouring, Fining, and their general Management. Ignorance in the Treatment, the Preserving, and Correcting of Malt Liquors, has also no less frequently occasioned loss and injury to the Inn-keeper and Publican. And incorrect and vague information respecting the judicious composition of Cordials and Compounds, has not only often subjected the compounder to disappointment, but often to the total loss of the materials. Nor can any other results be expected ; for no one but he who has had the opportunity and advantage of extensive and varied experience in the management of Stores and large Wine and Spirit Vaults, is equal to the difficult duties ; or that the necessary experience and knowledge of the subject is conveyed to him, either orally or by publication, by a judicious and intelligent instructor.

To supply this desideratum, is the design of the following pages; and it is hoped that the Work will not only be found to instruct and assist beginners, and those who possess but little general information on the subject, but that even persons who are adepts in the Wine and Spirit Trade, will derive information and assistance, as the directions and receipts given are founded on actual processes, and long experience in extensive business. Lastly, the Author trusts that the various practical and scientific information (for the communication of but a trifling portion of which, many persons in the trade have often paid considerable sums of money), contained in his Volume, will satisfy every purchaser that he has not expended the trifling cost of its purchase in vain; but that the Book will be found deserving of the title that it bears,—“THE PUBLICAN AND INN-KEEPER’S GUIDE; AND THE WINE AND SPIRIT DEALER’S DIRECTOR AND ASSISTANT; as it cannot fail of facilitating the progress of his business, and enabling him to compete successfully and advantageously with his rivals in trade.

EXPLANATION OF ABBREVIATIONS
MADE USE OF IN THAT PORTION OF THIS WORK, WHICH
TREATS OF THE LAWS AFFECTING PUBLICANS.

<i>Bac. Abr.</i>	Bacon's Abridgment.
<i>Barnew. and Alders.</i> ...	Barnewell and Alderson's Reports.
<i>Barnew. and Cressw.</i> ...	Barnewell and Cresswell's Reports.
<i>Blac. Comm. edit. Wms.</i>	Blackstone's Commentaries, Williams's edition.
<i>Bro.</i>	Broke's Abridgment.
<i>Chitty Rep.</i>	Chitty's Reports.
<i>Co.</i>	Coke's Reports.
<i>Cromp. Just.</i>	Crompton's Justicee.
<i>Cro. Jac.</i>	Croke's Reports, <i>tempore</i> James..
<i>Cro. Eliz.</i>	Croke's Reports, <i>tempore</i> Elizabeth.
<i>Dick. Just.</i>	Dickenson's Justicee.
<i>Hawk. P. C.</i>	Hawkins' Pleas of the Crown.
<i>Holt. Rep.</i>	Holt's Reports.
<i>Latch.</i>	Latch's Reports.
<i>Maule and Selw.</i>	Maule and Selwyn's Reports.
<i>Mo. or Mod.</i>	Modern Reports.
<i>Rep.</i>	Coke's Reports.
<i>Roll. Abr.</i>	Roll's Abridgment.
<i>Salk. Rep.</i>	Salkeld's Reports.
<i>Sect.</i>	Section.
<i>Selw. N. P.</i>	Selwyn's Nisi Prius Law.
<i>Shaw.</i>	Shaw's Parochial Lawyer.
<i>Show.</i>	Showe's Reports.
<i>Stark. Rep.</i>	Starkie's Reports.
<i>Statutes—Edw.</i>	Edward.
— <i>Chas.</i>	Charles.
— <i>Eliz.</i>	Elizabeth.
— <i>Geo.</i>	George.
— <i>Hen.</i>	Henry.
— <i>Jam.</i>	James.
— <i>Will.</i>	William.
<i>Taunt.</i>	Taunton's Reports.
<i>Term Rep.</i>	Term Reports.

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THE
UBLICAN AND INNKEEPER'S
G U I D E,

&c. &c.

1. *Precautions necessary to be observed by Persons entering into the Public Line.*

EVERY person should, as I have said in my ADDRESS, before he enters into business, inform himself of the best methods of managing wines, and malt and spirituous liquors. The next object of his care should be, to select a proper situation for carrying on his business; and in this choice, more than ordinary circumspection is necessary, especially where he intends to purchase the goodwill of a business already established.

In no case should he place faith in the statements of the seller, however specious

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and apparently fair they may appear. Nor is there any safe-trusting to his brewer's, or his wine and spirit-dealer's bills of deliveries. These are often prepared as traps for the unwary; to catch those who trust to outside appearances, and showy and enticing representations. But every prudent man should be on his guard; should inquire, examine, and be satisfied of the truth of all statements and professions, before he parts with his money, or enters into any undertaking by way of agreement or promise. Among all the good old sayings for the regulation of life and conduct, there is none more deserving of attentive observance than this: "That the best trusting is to one's own eyes." For want of attention to this piece of good advice, many a purchaser of the goodwill of a public-house, has had to accuse himself for the best part of a long and laborious life. And this attention is in no particular more necessary in the sale and purchase of goodwills, than in the affair of brewers' and distillers' bills of deliveries for a short period pre-

ceding the contemplated sale of the premises. I have known several instances in which purchasers, by giving too much credit to those vouchers, have had to repent of their credulity. I could specify more than one instance where venders of licenses have, for two or three months prior to the sale of their goodwill, sold beer and spirits at reduced prices, so as to occasion a great demand for those articles during that period ; and the case has not been a solitary one, where the brewer or distiller has made out an invoice for larger deliveries, during a few months previous to the sale of the goodwill, merely to enable his debtor to obtain a better price, part of which was to reach his pocket, by way of liquidation of a *ticklish* debt due to him by the vender. As much precaution is necessary in investigating the correctness and accuracy of the flowing and specious accounts of the auctioneers engaged in the sale of good-wills of public-houses. It is but of very recent occurrence, that a respectable man, who had accumulated a few hundred

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pounds in service as butler, put an end to his existence, in the neighbourhood of London, in a fit of despair and disappointment, at being entrapped into the purchase of the goodwill of a public-house, for a sum much more than its value. And it is well known to persons in the PUBLIC LINE, that there is a certain description of men in copartnership, who are in the habit of purchasing the good-wills of the low-priced public-houses in the outskirts and vicinity of London, and of obtaining licenses for houses that have not before been used in the PUBLIC LINE ; and after having given them a showy appearance, give the semblance of custom to the house which they wish to sell, by inviting sets of their friends to dinner-parties and evening-meetings, with a number of other contrivances, to augment the apparent consumption of liquors, &c. These facts should prove to every purchaser, that the only safe and certain means of his obtaining a true and exact knowledge of the real value of the goodwill, or at least the consumption of goods, is to make trial, by

his own personal presence, for three or four weeks, of the extent of the custom, and the public estimation of the concern. And no fair seller can have objection to this reasonable request.

Nor ought this to be the whole of his care and circumspection. He should inform himself whether the house, the good-will of which he is about to purchase, is not what is termed a *brewer's* or a *distiller's* house, as in that case he will be under the obligation of taking his beer and spirits from his landlord; and it is well known, that in such case he is not often served with the best articles, and that but a deaf ear is paid to his complaints. But it is proper to observe relative to this matter, that publicans and innkeepers often subject themselves to hardships and injury, from a want of a correct knowledge of the law on this subject. They think they are bound to receive any sort of goods sent them by their landlords, however inferior they may be in quality or value. But in this supposition they lie under great mistake. For in the-

case of Meux and Humphries, tried in the Court of Common Pleas, and reported in Carrington and Payne's Reports, vol. iii. p. 79, it was decided, that when a publican had covenanted to take all his beer from his landlord, who was a brewer, he was not bound to accept beer which was not of a fair merchantable quality, but that he was at liberty to deal with other brewers. And in that case the Court was of opinion, that it was sufficient on the part of the publican, to shew that the beer was not of a merchantable quality, by proving that it had created dissatisfaction among his customers.

The next precaution every purchaser should attend to, in taking a house on lease, is carefully to examine the covenants of the lease; or if he takes under an under-lease, he should as carefully examine its covenants, and, if he possibly can, the covenants of the original lease*;

* In ascertaining this important information, I particularly recommend my readers to avail themselves of the advice and assistance of able professional men; for experience daily and woefully proves the truth of the old adage, that "*it is dangerous meddling with edged tools,*" and of the no less sensible

or he may, when too late, discover, that he is so tied down by the terms of the lease, as to render the house unfit for his purpose; or that the restrictions may in-

maxim, "*That every man who is his own lawyer, has a fool for his client.*" The law is a difficult and a profound science, and requires the period of a whole life to be expended in its service, before its votaries can pretend to a sufficient knowledge of its mysteries and provisions. It must therefore be evident to every unprofessional man, that he is incurring a great risk in acting in points of legal difficulty on his own judgment: the safer and the proper course is, to have recourse to professional men of ability and character; and among this honourable class of men, I know of none who will afford him more satisfactory and efficient assistance, than the Conductors of the "Law Agency Offices," and for a more reasonable fee. As the plan of these gentlemen (to one of whom I am indebted for the valuable law information contained in this work), is well calculated to produce great public benefit, I conceive it my duty to give all the publicity I can to the undertaking, and to state, that the design of their meritorious undertaking is,

1. To advise suitors on legal topics of all descriptions, with the view to prevent unnecessary and improvident litigation, and lessen its hazards and expence.
2. The drawing and settling of all kinds of conveyancing: viz. agreements, leases, deeds of copartnership, wills and testaments, bonds, and all other securities.
3. The advising and assisting of testators in the legal disposition of their property, and the preparation of their wills; and the arrangement of the accounts of executors.
4. The collection of debts, the effecting of composition with creditors, the adjustment and arbitration of disputed accounts, claims and rights, &c. &c. &c.

volve him in inextricable difficulties, and subject him to perpetual annoyance: he may by the terms of the lease be restrained from making necessary or convenient alterations; he may be compellable to rebuild and pay rent in case the premises should be burned down, or rendered uninhabitable by fire or other accident; he may be liable to forfeit his lease, or be subject to a penalty, if he assigns over his interest, carries on his trade in any other way, or to any other extent, than is prescribed by the covenants of the lease; or if he sells any articles or commodities proscribed by the terms of the lease, or the like. And similar precaution is necessary, if the house be taken at will, or, as it is more usually termed, as a yearly tenancy.

Also, whether the house be taken on lease or at will, he should satisfy himself that the rent, as well as the ground-rent and all taxes, are paid up to the time he is to commence tenant, otherwise he will be liable for the arrears of rent, and must pay all arrears of ground-rent, land-tax, and paving and sewer-rates, though he

may, by virtue of the various statutes relative to those subjects, deduct the amount which he may be obliged to pay, out of the rent first becoming due by him; but it seems that such deduction must be made out of the rent becoming due for the first year of his tenancy; for in a late case, decided in the Court of Common Pleas, it was held, that if a tenant in possession does not deduct the amount of rates and taxes of this description from the rent of the current year, he cannot deduct them, or recover back their amount from the landlord, in any subsequent year. And though the taxes (assessed and parochial) which may be in arrear, cannot legally, as it is erroneously and commonly supposed, be recovered from an incoming tenant (or probably from the landlord of the premises), yet he may be put to some trouble to exonerate himself from the under-hand exactions of tax-gatherers and collectors, who not unfrequently pocket arrears of taxes of this description, and return the outgoing tenant as a defaulter, without taking notice of the *little* circumstance, that, by dint of threats and other ma-

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nœuvres, they have found the incoming tenant so weak or timid, as to be duped or frightened into a compliance with their illegal demands. But to obviate any imposition of this sort, or the inconvenience and loss of time and money in resisting the illegal exaction of outgoing tenants' arrears of rates and taxes, or the obligation of paying any arrears of landlord's rates or taxes, incoming tenants should invariably require an indemnification, and, for greater security, in the presence of one or two witnesses, from the landlord on these accounts, as also from all arrears of rent, if they take possession from an outgoing tenant without having previously taken the precaution of being accepted by the landlord; and though it is not absolutely necessary, yet it is a prudent precaution, and will, at least, save their time, to get themselves accepted by the respective tax-gatherers and collectors*.

* It is a precautionary measure of no less import, that outgoing tenants should take care to discharge all arrears of taxes, or give notice to the respective tax-gatherers and collectors, of the place to which they are about to make removal, otherwise they incur penalties, and may be subject to expensive Exchequer prosecutions for their recovery.

Besides these precautionary measures, an incoming tenant should next ascertain what fixtures belong to the landlord, and what to the tenant, in case he has to purchase fixtures; for should the outgoing tenant or vender sell any fixtures belonging to the landlord, or which he has himself put in or erected, the purchaser or incoming tenant cannot remove them, if they, as the lawyers term it, savour of the realty, that is, are so attached to the premises, that they cannot be removed without defacing or otherwise occasioning them an injury. But as in forming a correct opinion in this particular, it requires a very nice and exact judgment of the LAW OF FIXTURES, to determine what fixtures and erections are, and what are not "landlord's fixtures," so as to enable a true valuation to be made of that part of a purchase of the goodwill in the PUBLIC LINE, it is advisable, in all cases of the kind, particularly where any difficulty occurs out of the usual routine of business, to take a legal opinion on the subject. Nor is the precaution less neces-

sary, that the party letting, assigning, or granting an under-lease, has a sufficient title for that purpose, as, in the absence of such title, the purchaser or incoming tenant is liable to be sued by the party having the legal title, as a trespasser (a case not of unfrequent occurrence), and to forfeit not only all fixtures and repairs he may have put in or done, but of course he runs the hazard of losing the purchase-money for the goodwill; his only remedy being an action against the vender, who, if he be “a man of straw,” or without principle, relieves himself from all responsibility to the “Law’s angry visitations,” by a matriculation in “His Majesty’s College of Justice—Banco Regis,”—where, in his “low estate and fallen circumstances,” he is rapidly initiated and rendered adroit in all “the mysteries of the temple of credit system”—the “law’s quirks, quibbles, uncertainties, and delays,” and learns the whole art and legerdemain of “flooring” a poor wight of a creditor, or an inexperienced or a short-sighted purchaser of goodwills. From these homely

and simple truths, every sensible man must be convinced of the folly of being his own lawyer; and that it is far better economy to give a few pounds to an honourable and a skilful professional man, than to incur the hazard of putting in jeopardy more than as many hundreds of his property.

Having premised these precautions, which I am willing to believe my readers will not deem "a work of supererogation," I shall proceed to state the necessary preliminaries for obtaining a license. But it seems necessary to observe, that, in order to prevent fruitless expenditure, loss of time, and probable inconvenience, every person should, before he determines to enter into the PUBLIC LINE, consider within himself, whether he is aware of any legal disability, or any imputation or misconduct to exist, which may possibly disqualify him, in the opinion of the Magistrates, from having a license granted him; for if it be shown, that by any misconduct or moral delinquency, he is not a fit and proper person to be entrusted with the ma-

nagement of a licensed house or hostel*, he will be refused his license. He should therefore be prepared with evidence to rebut, at the time of his application, all undue opposition which he may expect to be made against him on these grounds.

If he finds himself unassailable in either of these respects, and, when he intends to open a house which has not been before licensed as an inn or public-house, made sufficient inquiry that there is need for such a house in the neighbourhood, and that there is a probability of success in it, he must, before he can obtain a license to keep an inn or public-house, and sell exciseable liquors by retail, to be drunk or consumed in a house not kept at

* This word, though become obsolete, is the ancient and legal term for an inn or public-house; and from it the keepers or landlords were called hostellers, or hosts; a term to which Shakspeare has given emphatic significance in his expression “mine host;” and which is still more grateful to the ear, as implying a larger share of frank good humour and obliging condescension, than the more fashionable appellative—landlord.

But language changes with manners: what was once indicative of the good qualities of our nature, becomes, by a strange perversion of taste, of a ludicrous meaning; while some unintelligible and aristocratical term usurps its just and ancient office.

the time of the application for the license as an inn, ale-house, or victualling-house, cause the following notice to be affixed on the door of the house for which he intends to apply for a license, and on the door of the church or chapel of the parish where the house is situate; or if there be no church or chapel, on some other conspicuous place, on three several Sundays between the 1st of January and the last day of February, in Middlesex and Surrey; and elsewhere, between the first of June and the 31st of July, at some time between ten and four in the day.—Stat. 9 Geo. IV. c. 61, s. 10.

To the Overseers of the Poor, and the Constables of the Parish of [redacted] and to all whom it may concern.

I, A. B., [stating the trade or occupation] now residing at
 in the parish of [redacted] in the county of [redacted]
 and for six months last past having resided at
 in the parish of [redacted] [or, as the case may be, in the
 several parishes of] in the county of [redacted] do hereby give
 notice, that [if application is intended to be made to a special
 session, the cause for such application must here be stated] it is
 my intention to apply at the General Annual Licensing Meeting
 [or at the special session] to be holden at [redacted] on the
 day of [redacted] next ensuing, for a license to
 sell exciseable liquors by retail, to be drunk or consumed in
 the house, or premises thereunto belonging, situate at [here
 describe the house intended to be opened, specifying the situation
 of it, the person of whom rented, the present or late occupier,
 whether kept or used as an inn, ale-house, or victualling-house,

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within three years preceding; and if so, by whom, and under what sign], and which I intend to keep as an inn, ale-house, or victualling-house.

Given under my hand this day of one thousand eight hundred and

This notice should be either printed, or written in a fair and legible hand; and a copy of it must be served on one of the overseers of the poor, and also on one of the constables or other peace officers of the parish in which is situate the house intended to be opened, within the month of February, in Middlesex and Surrey, and elsewhere within the month of July, prior to the General Annual Licensing Meeting.—Stat. 9 Geo. IV. c. 61, s. 10.

MEMORANDUM.—It may be proper here to state—as I have known an instance of peculiar hardship, in the case of a very meritorious individual in Lancashire, with a large family of motherless children, having, through ignorance of this provision of the Act, put himself to much unnecessary trouble and some expence—that the sixteenth section of the Statute 9 Geo. IV. c. 61, enacts, that no sheriff's officer, or officer executing the legal pro-

cess of any court of justice, shall hold any license under this Act; and that any license granted or transferred to any person exercising any such office, shall be void.

2. *Application for Ale License.*

When the applicant for an ale license is properly prepared and qualified, he should inform himself of the proper time and quarter for the application. This information is afforded him by the provisions of the Statute 9 Geo. IV. c. 61.

By the first section of that Act, all the laws respecting the licensing of public-houses are repealed, and licenses are grantable only at a special session of Justices, to be held annually, and called the "General Annual Licensing Meeting," or at some adjournment thereof; which meetings are to be held in Middlesex and Surrey within the first ten days of March, and in every other county, on some day between the 20th of August and the 14th of September inclusive. And

the second section of the Act directs, that there shall be held, twenty-one days at least before each such General Annual Licensing Meeting, a petty session of Justices acting for each county or place, the majority of whom then present shall appoint the day, hour, and place for the licensing meeting for each division or place; and the constables of every constablewick are to affix a notice of such day, hour, and place of meeting, on the door of the church or chapel, and, where there shall be no church or chapel, on some other public or conspicuous place, within their respective districts; and also give, or leave at the dwelling-house of each person keeping an inn or public-house, or who shall have given notice of his intention to keep an inn or public-house, and to apply for a license to sell exciseable liquors by retail, to be drunk, &c. on the premises, notice thereof.

And the Justices may adjourn the General Annual Meeting, and such adjourned meetings are to be continued to such times and places as are convenient, to

enable persons to apply for licenses; but the adjourned meeting to be held next after the general meeting, is not to be within the five next succeeding days; and every such adjournment is to be held within the month of March in Middlesex and Surrey, and within the months of August and September in every other county.—Sect. 3.

But licenses are grantable to persons intending to keep inns or public-houses, which have been already kept by other persons about to remove therefrom, at any of the special sessions, which are to be not less than four, nor more than eight, appointed at the general or quarter session held at each Michaelmas, and at the General Annual Licensing Meeting in each year.—Sect. 4. And the day, hour, and place for holding such special meeting, or any adjourned meeting, shall be given in like manner as for the holding of the general meeting.—Sect. 5.

3. *The Ale License.*

The license granted by the Magistrates, in pursuance of this Act, is in the form following :

At the General Annual Licensing Meeting (*or* an adjournment of the General Annual Licensing Meeting, *or* at a special petty session, *as the case may be*) of his Majesty's Justices of the Peace acting for the division (*or* liberty, &c. *as the case may be*) of in the county of helden at
on the day of in the
year for the purpose of granting ale licenses
to persons keeping inns, ale-houses, and victualling-houscs,
to sell exciseable liquors by retail, to be drunk or consumed
on the premises, We being of his Majesty's Justices of the
Peace acting for the said county (*or* liberty, &c., *as the case
may be*) and being the majority of those assembled at the said
session, do hereby authorize and empower the said A. B. now
dwelling at in the parish of and keeping
(*or* intending to keep) an inn, ale-house, or victualling-house,
at the sign of the in the of in
the division and county aforesaid, to sell by retail therein, and
in the premises thereunto belonging, all such exciseable liquors
as the said A. B. shall be licensed and empowered to sell under
the authority and permission of any Excise license, and to
permit all such liquors to be drunk or consumed in his said
house, or in the premises thereunto belonging; provided that
he (*or* she) do not fraudulently dilute or adulterate the same,
or sell the same, knowing them to have been fraudulently di-
luted or adulterated; and do not use, in selling thercof, any
weights or measures that are not of the legal standard; and
do not wilfully or knowingly permit drunkenness, or other
disorderly conduct in his (*or* her) house or premises; and do
not knowingly suffer any unlawful games, or any gaming
whatsoever therein; and do not knowingly permit or suffer
persons of notoriously bad character to assemble and meet
together therein; and do not keep open his (*or* her) house,
except for the reception of travellers; nor permit or suffer any
beer, or other exciseable liquor to be conveyed from, or out
of his (*or* her) premises during the usual hours of the morning
and afternoon divine service in the church or chapel of the

parish or place in which his (*or her*) house is situated, on Sundays, Christmas-day, or Good-Friday; but do maintain good order and rule therein. And this license shall continue in force from the day of next, until the day of then next ensuing, and no longer, provided that the said A. B. shall not in the mean time become a sheriff's officer, or officer executing the process of any court of justice; in either of which cases, this license shall be void.

Given under our hands and seals, on the day and at the place first above written.

Though several persons carry on business as innkeepers or publicans in partnership, only one license is requisite.

If any person intending to apply at the General Annual Licensing Meeting, or any adjournment, or at any special session, for any license to be granted by the authority of the Act, or for the transfer of any such license, shall be hindered by sickness or infirmity, or by any other reasonable cause, from attending in person at any such meeting, the Justices there assembled may grant or transfer such license to such person so hindered from attending, and deliver the same to any person then present, who shall be duly authorized by the person so hindered from attending, to receive the same, proof being adduced on oath to the satisfaction of the

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Justices, that such person is hindered from attending by good and sufficient cause.—Stat. 9 Geo. IV. c. 61, s. 12.

The fees payable to the Clerk of the Magistrates, on taking out a license, are as follow ; and he is liable to forfeit *5l.* for every offence, if he takes a greater sum, or any thing of greater value than the amount thereof.—Stat. 9 Geo. IV. c. 61, s. 15.

For the peace-officer, for serving notices,	1s. 0d.
For the license,	5s. 0d.
For preparing precepts to the high constable, and notices to be obtained by the petty constable ..	1s. 6d.

By the Stat. 9 Geo. IV. c. 46, those who had incurred the penalties and disabilities of the Stat. 35 Geo. III. c. 113, are relieved from the same, and enabled, on obtaining a license to that effect, to sell by retail, beer and other exciseable liquors, to be drunk or consumed in such hotels.

And if any person shall sell, barter, exchange, or for valuable consideration,

otherwise dispose of, any exciseable liquor by retail, to be consumed in his house or premises, or suffer any exciseable liquor to be so sold, &c. to be so consumed, without being duly licensed so to do; and every person duly licensed, who shall so sell, &c. or suffer to be so sold, &c. any exciseable liquor by retail, to be consumed in his house or premises, not being the house or premises specified in such license, shall, for each offence, on conviction before one Justice, forfeit any sum not exceeding $20l.$, nor less than $5l.$, with costs of conviction; but that no penalty for such sale, barter, exchange, or other disposal of any such liquor by retail without license, shall be incurred by the heirs, executors, administrators, or assigns, of any person licensed under this Act, who shall die, become bankrupt, or take the benefit of any Act for relief of insolvent debtors, before the expiration of his license, so as such sale, &c. be made in the house or premises specified in such license, and take place prior to the special session then next ensuing,

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unless such special session shall be held within fourteen days next after the death, bankruptcy, or insolvency of the person, and in any such case, to the special session which shall be holden next after the same special session.—9 Geo. IV. c. 61, s. 18.

And every licensed person convicted before two Justices, acting in and for the division or place in which shall be situate the house kept, or heretofore kept, by such person, of any offence against the tenor of his license, shall, unless proof be adduced to the satisfaction of such Justices, that such person had been heretofore convicted before two Justices, within three years next preceding, of some offence against the tenor of the license subsisting at the time of such last-mentioned offence, be adjudged by them guilty of a first offence against the provisions of this Act, relative to the maintenance of good order and rule, and forfeit any sum not exceeding 5*l.*, with costs of conviction; but if proof be adduced to their satisfaction, that such person has been

previously convicted before two Justices, within three years next preceding, of one offence only against the tenor of the license subsisting at the time of such last-mentioned offence, such person shall be adjudged by them guilty of a second offence against the provisions of this Act, and forfeit any sum not exceeding 10*l.*, with costs of conviction; but if proof be adduced, to the satisfaction of the Justices, that such person had been previously convicted before two Justices, within three years next preceding, of two separate offences against the tenor of the licenses subsisting at the times of such last-mentioned offences, they are hereby required to adjourn the further consideration of the charge to the special session to be then next held under this Act, for the division or place in which shall be situate the house kept by such person, or to the General Annual Licensing Meeting for such division or place, if such meeting shall take place before any such special session; and such Justices shall issue their summons to the person so charged,

to appear at such special session or general meeting, to answer to the matter of such charge, and shall bind the person making the charge, and any other person having any knowledge of the circumstances, in sufficient recognizance, to appear at such special session or general meeting, to prosecute and give evidence; and if proof be adduced, to the satisfaction of the Justices assembled at such special session or general meeting, that such person so charged is guilty, he shall be adjudged guilty of a third offence against the provisions of this Act, and forfeit any sum not exceeding 50*l.*, with costs of conviction; but if at any time before the hearing of any such last-mentioned charge, the Justices so assembled shall, in their discretion, think fit to direct that the hearing shall be adjourned to the general or quarter session then next to be held, to be inquired of by a jury; or if the person so charged shall, in writing under his hand, request the said Justices to direct that the hearing shall be so adjourned, they are hereby required to direct that the same shall be

so adjourned, provided the person so requesting shall, before such Justices so assembled, forthwith enter into a recognizance, with two sufficient sureties, personally to appear at such general or quarter session, and try such charge, and abide the judgment of the Court thereon, and pay the costs. And the Justices are to bind in a recognizance, to appear at such special session or general meeting, to give evidence against the person charged, the person making the charge, and any other person having knowledge of the circumstances; and if such person be found guilty, the Court may either punish him by fine, not exceeding 100*l.*, or adjudge his license forfeited and void, or it may fine him, and adjudge his license forfeited and void; and every Excise license for selling any exciseable liquors by retail, then held by and on behalf of such offender, shall also be void; and if the license of such offender shall be so adjudged to be void, such offender shall, from and after such last-mentioned adjudication, be deemed incapable of selling exciseable

liquors by retail in any inn kept by him, for three years, to be computed from such adjudication, and any license granted to him during such term is void; provided that the Court may, on sufficient cause shewn, adjourn the hearing of such charge to the then next general or quarter session, when the same shall be finally determined.—Sect. 21.

Licenses granted are in force, in Middlesex and Surrey, from the 5th of April, and elsewhere, from the 10th of October, after the granting thereof, for a whole year thence next ensuing, and no longer; and every license for the purposes aforesaid, which shall be granted at any other time or place, or in any other form than that hereby directed, shall not entitle any person to obtain an Excise license for selling exciseable liquors by retail, to be consumed on the premises of the person licensed, but be utterly void.—Ibid. sect. 13.

The Excise license is no protection against the penalties for the sale of exciseable liquors by retail, if the re-

tailer has not previously obtained the ale licenses from the Magistrates, but he may be proceeded against as if he had sold without having obtained any license.

The time of granting licenses for keeping inns in the City of London, is not altered by the Stat. 9 Geo. IV. c. 61, s. 33; and the 30th and 36th sections of the Act provide, that the privileges of the Universities of Oxford and Cambridge, and of the Vintners' Company, London (except such freemen as have obtained their freedom by redemption only), and of the Mayor and Burgesses of St. Alban's, shall be unaffected by that Statute.

4. *Application for Ale License in case of Death, Change of Occupancy, Bankruptcy, or other Contingency.*

If any licensed person die, or by sickness or other infirmity be incapable of keeping an inn, &c. or become bankrupt, or take the benefit of an insolvent act; or if any person so licensed, his heirs, executors, administrators or assigns, remove

from; or yield up the possession of the house licensed; or if the occupier of a licensed house, being about to quit it, have wilfully omitted, or have neglected to apply at the General Annual Licensing Meeting, or any adjournment thereof, for a new license; or if any house, being kept as an inn by any licensed person, shall be, or be about to be, pulled down, or occupied under the provisions of any Act for the improvement of the highways, or for any other public purpose; or shall be, by fire, tempest, or other unforeseen and unavoidable accident or calamity, rendered unfit for the reception of travellers, and for other legal purposes of an inn; the Justices assembled at a special session may grant to the heirs, executors, &c. of the person so dying, or to the assigns of such person becoming incapable of keeping an inn, or to the assignee or assignees of such bankrupt or insolvent, or to any new tenant or occupier of any house having so become unoccupied, or to any person to whom such heirs, executors, &c. shall, by sale or otherwise,

have *bona fide* conveyed, or otherwise made over, his or their interest in the occupation and keeping of such house, a license to sell exciseable liquors by retail, to be consumed in such house, or the premises thereunto belonging; or they may grant to the person whose house shall have been, or shall be about to be, pulled down, or occupied for the improvement of the highways, or for any other public purpose, or have become unfit for the reception of travellers, or for the other legal purposes of an inn or public-house, or who shall open and keep as an inn or public-house, some other fit or convenient house, a license to sell exciseable liquors by retail, to be consumed therein; provided that every such license shall continue in force only from the day on which it shall be granted, until the 5th of April, or 10th of October then next, as the case may be. But every person intending to apply under this clause, in any of the specified cases, at any such special session, for a license to sell exciseable liquors by retail, to be consumed in a house, or premises thereto belonging,

in which exciseable liquors shall not have been sold by retail, to be consumed on the premises, by virtue of a license granted at the General Annual Licensing Meeting next before such special session, shall, on some one Sunday within the six weeks next before such special session, at some time between ten and four in the day, affix on the door of such house, and on the door of the church or chapel of the parish or place in which such house shall be situate, and, where there is no church or chapel, on some other public or conspicuous place within such parish or place; such and the like notice as is before directed to be affixed by every person intending to apply at the General Annual Licensing Meeting for a license to sell exciseable liquors by retail, to be consumed in a house not heretofore kept as an inn, and shall, in like manner, serve copies on one of the overseers of the poor, and one of the constables and other peace officers of such parish or place.—Stat. 9 Geo. IV. c. 61, s. 14.

5. Application to Transfer an Ale License.

Every person holding a license under this Act, or his heirs, executors, administrators or assigns, being desirous to transfer such license to some other person, and intending to apply at the special session then next ensuing for permission to do so, is, within five days at least prior thereto, to serve a notice of such his intention, on one of the overseers of the poor, and on one of the constables or other peace officers of the parish or place in which the house kept by the person so holding such license is situate; and every such notice is to be written in a fair and legible hand, or printed, and signed by the party intending to make such application, or by his authorized agent, and is to set forth the christian and surname of the person to whom the transfer is to be made, together with the place of his residence, and his trade or calling during the six months previous to the time of serving such notice.—Sect. 11. The form of the notice of such transfer is :

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To the Overseers of the Poor, and the Constables of the Parish of [redacted] and to all whom it may concern.

I, A. B. [or we, the executors, &c. of the late A. B.], victualler, being authorized by virtue of the license granted to me [or him or her] at the General Annual Licensing Meeting [or special session] held at [redacted] on the [redacted] day of one thousand eight hundred and [redacted] to sell exciseable liquors by retail, to be drunk or consumed in the house, or premises thereunto belonging, situate at [here describe the situation of the house] and commonly known by the sign of the [redacted] do hereby give notice, that it is my [or our] intention to apply at the speacial session, to be holden at [redacted] in the county of [redacted] on [redacted] the day of [redacted] one thousand eight hundred and [redacted] for permission to transfer the above-mentioned license to C. D. [stating his trade or occupation], now residing at [redacted] in the parish of [redacted] in the county of [redacted] and for six months last past having resided at [redacted] [or, that the said C. D. intending to keep as an inn, ale-house, or viuetalling-house, the said house so as aforesaid kept by me [or us], may sell exciseable liquors by retail, to be drunk or consumed in the said house, or premises thereunto belonging.]

Given under my hand this [redacted] day of [redacted] one thousand eight hundred and [redacted]

MEMORANDUM.—This notice should be either printed, or written in a fair and legible hand, and a copy of it must be served on an overseer of the poor, and a constable of the parish or place in which the house is situate, in the manner prescribed by section 10.

6. *Remedy against Magistrates for refusing to grant a License.*

Where persons are aggrieved by the refusal of the Magistrates to grant or transfer a license, the party's remedy is by appeal to the next general or quarter sessions* for the county or place in which the cause of complaint arose, unless such session be held within twelve days after the adjudication ; and in that case the appeal must be made to the subsequent session, and not afterwards.

And when any person determines to appeal from such adjudication, he must give the Magistrate notice in writing of his intention to appeal, and of the cause and matter thereof, within five days after such adjudication, and seven days at least before such session ; and must, within such five days, enter into a recognizance, with two sufficient sureties, before one

* When the cause of complaint arises within any liberty, county of a city, county of a town, or city, or corporate town, the appeal may be made to the quarter session of the county within or adjoining to which such liberty or place is situate.

Justice of the jurisdiction, to appear and try such appeal, and to abide the judgment of the Court thereupon, and to pay such costs as the Court shall award. And if the judgment or adjudication of the Magistrates shall be reversed, the Court of General or Quarter Sessions may grant or transfer such license in the same manner as the general meeting, or special session of the Justices might have done.—

Stat. 9 Geo. IV. c. 61, s. 27. But the twenty-ninth section of the same Statute provides, that where the appeal is dismissed, or the adjudication appealed against is affirmed by the quarter sessions, the Justice shall be entitled to such costs as the Court may deem sufficient to indemnify his expences; and in default of the appellant's paying the same, he may be committed to the common gaol, or house of correction, until such sum is paid.

This mode of appeal is the only remedy to which publicans are entitled, in case of the refusal of Justices to grant or transfer a license: No action can be maintained

against them for such refusal, nor will the Court of King's Bench grant a mandamus, requiring them to grant a license; for the Legislature has made them the absolute judges of the propriety of granting and refusing licenses, and no appeal lies to any other jurisdiction against their judgment, except to the quarter sessions.

But though the Legislature has left the granting or refusing of ale licenses to the absolute discretion of the Magistrates, without appeal from their judgment, or having their just and honest reasons reviewed by any other jurisdiction; yet, if it can be shewn to the Court of King's Bench, that they have not used that discretion fairly, but in its exercise were evidently influenced by corrupt, improper, or partial motives, they are punishable for a misdemeanour, either on indictment or information, in that Court.—Cases of Bassett and Godschill, reported in Wilson's Reports, vol. iii. p. 121.;—The King against Williams and Davis, Justices of Penryn, and The King against Hann and Price, Justices of Corfe Castle, reported

in Burrow's Reports, vol. iii. pp. 1317 and 1716;—The King v. Holland and Foster, Justices for Middlesex, reported in Term Reports, vol. i. p. 692.

7. *Excise License.*

Besides the ale license necessary to be obtained from the Magistrates for the sale of ale and beer, to be drunk on the premises, an Excise license must be obtained for the same purpose from the Officers of Excise; and if the party intends to sell wines, spirits, mead, metheglin, sweets, or made wines, he must obtain respective licenses for all or either which he purposes to sell, viz. for the sale of wines, a wine license,—for spirits, a spirit license,—and for mead, metheglin, sweets, or made wines, a license for those liquors. And though the party does not intend to sell ale or beer, but only wines, spirits, &c. he must take out an ale license, together with his wine and spirit license.

But no license for the sale of excisable liquors, to be drunk or consumed on

the premises, can be granted by the Commissioners, or any Officer of Excise, to any person who has not previously obtained an ale license from the Magistrates, and shall not produce the same at the time of application.—Stat. 9 Geo. IV. c. 61, s. 17, and 6 Geo. IV. c. 81, ss. 13 and 14.

A distinct license is necessary for every distinct set of premises, such premises being all adjoining or contiguous to each other, and situate in one place, and held together for the same trade or business.—Stat. 6 Geo. IV. c. 81, s. 10.

No additional license, beyond that authorizing beer or ale to be sold by retail, to be drunk or consumed on licensed premises, is necessary for the sale of beer or ale in booths, tents, or other places, at the time and place, and within the limits of any lawful and accustomed fair, or at any public races.—Stats. 35 Geo. III. c. 13; 6 Geo. IV. c. 81, s. 11; 9 Geo. IV. c. 61, s. 36. And no person is liable to any penalty for selling beer by retail, without license, in casks containing not less than

five gallons, or in bottles not less than two quarts, not to be drunk in his house, out-house, yard, garden, orchard, or other place.—Stat. 58 Geo. III. c. 56.

Excise Duty.

Ale, Beer, Cider, or Perry.

Where these commodities are to be sold by retail, to be drunk or consumed on the premises, if the dwelling-house in which the party resides, or retails the same, together with the offices, courts, yards, and gardens, therewith occupied, is rated to the inhabited-house duty at a rent less than 20*l.*, or is rented or valued at less than 20*l.* per annum, the license-duty is £1 : 1 : 0
But if rented or valued at 20*l.* or upwards 3 : 3 : 0

Wine.

For the sale of foreign wine, if the party has not a spirit or beer license 10 : 0 : 0
If he has not a spirit license, but a beer license 4 : 0 : 0
If he has a beer and spirit license 2 : 2 : 0

Spirits.

For the retail sale of spirits, if the dwelling-house in which the party resides, or retails such spirits, is, together with the offices, rated or rented under 10 <i>l.</i>	£2 : 2 : 0
If at 10 <i>l.</i> and under 20 <i>l.</i>	4 : 4 : 0
20 <i>l.</i> — 25 <i>l.</i>	6 : 6 : 0
25 <i>l.</i> — 30 <i>l.</i>	7 : 7 : 0
30 <i>l.</i> — 40 <i>l.</i>	8 : 8 : 0
40 <i>l.</i> — 50 <i>l.</i>	9 : 9 : 0
50 <i>l.</i> or upwards	10 : 10 : 0

Sweets, &c.

For the retail of sweets, made wine, mead, or metheglin	1 : 1 : 0
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British Spirits.

For the retail sale of British spirits in England, if the dwelling-house in which the party resides, or retails such British spirits, is, together with the offices, rated or rented under 10 <i>l.</i>	2 : 0 : 0
If at 10 <i>l.</i> and under 20 <i>l.</i>	4 : 4 : 0
20 <i>l.</i> — 25 <i>l.</i>	6 : 6 : 0
25 <i>l.</i> — 30 <i>l.</i>	7 : 7 : 0
30 <i>l.</i> — 40 <i>l.</i>	8 : 8 : 0
40 <i>l.</i> — 50 <i>l.</i>	9 : 9 : 0
50 <i>l.</i> or upwards	10 : 0 : 0

[Stat. 6 Geo. IV. c. 81.]

And the fifth section of the Act enacts, that as many houses in different parts of the kingdom are not rated to the duty on inhabited houses; that in such case, in order to ascertain the rent, or annual value, of any house or premises not so rated, the person, being the tenant or occupier thereof, applying for a license, must produce a certificate, signed by himself, and the owner or landlord of such house, stating the true rent paid by him, or for which the house, &c. is let to him; or if that be not reserved, by reason of the payment of any premium, or performance of any condition, or otherwise, he is to state the estimated rent, or true annual value. And the rate or duty payable for the license shall be estimated according to the rent, or annual value, so certified; unless, by section 17, the person authorized to grant the license be dissatisfied with the amount so certified; in which case he may adopt the means of ascertaining the true rent, or annual value, according to the method directed by the Commissioners of Excise.

But persons commencing business for the remainder of the current year in which they take out a license, shall be charged but a proportionate part of the duty for the remaining unexpired part of the current year in which such license shall be taken out, viz.:

If the license be taken out before January 5th,.....

the whole duty.

If between Jan. 5 and April 5, three-fourths.

If between April 5 and July 5, one-half.

If between July 5 and Oct. 10, one-fourth.

But no person shall, to entitle him to this benefit, be deemed a person first commencing or beginning business, who shall, at any time, have taken out an Excise license for the sale of exciseable liquors, whether on the same or on other premises; but he shall pay the whole duty, unless at least two years shall have elapsed between the expiration of the former and the taking out of the new license.—Stat. 6 Geo. IV. c. 81, s. 18.

As the periods at which certificates to keep inns, &c. are granted, are various, and do not correspond with the period at

which Excise licenses are granted, or for which the same continue in force; and as, on the expiration of such certificates, the Excise licenses to sell beer, cider, or perry, by retail, granted on such certificates, expire, and the Excise licenses to sell spirits, foreign wine, or sweets, which are granted on such retail beer Excise licenses, do also expire; it is provided, that if the term for which such certificate, as aforesaid; was granted, shall expire (no disqualifying conviction having taken place) within the current year for which the Excise license was granted, and if no such certificate shall be renewed for the succeeding year, the following proportions of the duty shall be returned to the person then holding such license:

- If within the first quarter, { three-fourths of the duty.
- If within the second quarter, one half.
- If within the third quarter, one quarter.

On the death or removal of any licensed person, the Commissioners of Ex-

eise, or the persons authorized and empowered by them for that purpose, may, by indorsement on such license, enable the executors or administrators, or the wife or child of the deceased, or the assignee of the party removing, who shall be possessed of, and occupy such licensed house; to carry on the same trade in such licensed premises, until the expiration of the time for which the license was granted; without any fresh license, or payment of any additional duty or any fee thereon, for the residue of the term.—Stat. 6 Geo. IV. c. 81, s. 21.

And when any licensed house or premises are burned down, or otherwise destroyed, or rendered uninhabitable by fire, or other unavoidable cause or accident, the Commissioners of Excise, or other persons duly authorized by them to grant licenses, may, by indorsement on such license, or otherwise, as the Commissioners shall direct, empower the person licensed in respect thereof, to carry on the trade or business in respect of which he was licensed, at any other house or

premises in the same district or place.—
Ibid. s. 11.

But in all cases of the death or removal of licensed persons, and the destruction of licensed premises, or their being rendered uninhabitable, the parties succeeding to the licensed premises, or removing to the fresh premises, must, in each case, make a fresh entry of the premises, and obtain a fresh ale license from the Magistrates, and produce the same to the persons authorized to indorse the Excise license. And every such ale license remains in force during the same periods, and is subject to the same regulations, as the licenses originally granted by the Magistrates.—Ibid. ss. 21 and 11.

Excise licenses, at whatever period of the year they may be granted, expire on the 10th of October following; after which period, if the party continues his business, a new license must be annually obtained.—Ibid. s. 16.

And every person intending to apply for a new license, must give notice in writing, at least twenty-one days before

the expiration of the current license, of his intention, to the Collector or Supervisor, or other person authorized to grant licenses for the district or place in which the trade or business, in respect of which notice has been given, is carried on. And where such notice has been given, the renewed Excise license shall bear date from the day of expiration of the current license before granted; but where such notice shall not have been given, the license shall bear date from the day of the application made for such license, although the license may be delivered on a day subsequent to the date of such application.—*Ibid.*

Where the ale license is void, and the licensed person disabled by conviction, the Excise license for the sale of excisable liquors by retail, to be drunk or consumed on the premises, is also null and void, and is no protection against a prosecution commenced for that purpose.—*Ibid. s. 23.*

Persons not producing and delivering their Excise license, to be read and exa-

mined by any officer of Excise, within a reasonable time after the officer shall have demanded the production thereof, forfeit, for each offence, 20*l.*—Stat. 6 Geo. IV. c. 81.

8. *Transfer of an Excise License.*

When a dealer in exciseable commodities intends to transfer the possession of a licensed house or premises to another person, he must first assign or transfer his right and title to the Excise license granted in respect of such house, &c. by writing on the back of such license,

I do hereby assign and transfer all my right and title to this license to (*here introduce the christian and surname of the transferee*) this day of 18

Witness—A. B.

The parties must then attend together at the Excise-office, the one to withdraw all entries made in his name for the house, and the other to re-enter the same in his own name, in order to enable him to receive exciseable articles; and when this has been done, the license will be allowed to the successor, by order of the Commissioners of Excise.

And where the transaction relates to the transfer of a public-house, the successor must obtain, at the next special meeting of Justices for the district or place, their certificate of approval, which he must produce at the office of Excise, with the license.

9. Entries, and Excise Regulations.

Before any licensed person can safely and legally open his house for the sale of exciseable liquors, he must have printed or fixed, in letters publicly visible and legible, at least one inch long, upon his entered premises, his name at full length, or the name or style of the firm, where there are partners, and after it the word "Licensed," adding thereto the words necessary to express his licensed trade or business—if a dealer in foreign spirits, "Dealer in Foreign Spirituous Liquors;" if an importer, "Importer of Foreign Spirituous Liquors;" if a retailer of wine, the word "Wine;" if a dealer in wine, the words "Dealer in Foreign Wine;" and if a publican deals in tobacco, he

must take out a license for the purpose, and cause the words “Dealer in Tobacco” to be painted over his door, on pain of forfeiting 50*l.* Stat. 29 Geo. III. c. 68); —and such letters shall be fixed in some conspicuous place, on the outside of the front of the premises, over the principal outward door, or gate, or entrance-door thereto, and not more than three feet from the top thereof, on pain of forfeiting, for every offence, 20*l.*—Stat. 9 Geo. IV. c. 61, s. 35.

And any person having such letter or letters, implying that he carries on, or is licensed to carry on, any trade or business requiring a license, not being licensed, shall forfeit, for every offence, 20*l.*—Stat. 6 Geo. IV. c. 81, s. 25.

Every publican, victualler, or retailer of beer or ale, who shall receive into his possession any beer or ale to dispose of by retail (and every dealer, as well as publican, who shall receive any spirituous liquors to sell by retail), shall, at least three days before beginning to dispose of the same, make a true and par-

ticular entry in writing, at the next office of Excise, of every house, cellar, out-house, vault, room, store-house, or other place, where the same shall be kept or sold, and of the true names of the parties making such entry, and stating whether he is an ale-house keeper, victualler, or retailer, under penalty, for every neglect or default, of 50*l.*—Stat. 35 Geo. III. c. 113, s. 7. And as every unentered place in which any spirituous liquors, beer, ale, or worts, in casks, may be kept, is deemed by the Excise laws a private and concealed place, it is prudent to make entry of a room or closet too much, than not to have sufficient entries. And for the same reason, it is advisable to make entry of your passage, or rolling-way.

And every dealer in, or seller of table beer, who shall sell or dispose of any such beer, exceeding the quantity of one gallon at the same time, shall make entry, in writing, at the Excise-office of the district, of all cellars, out-offices, or other places, for storing, laying, keeping, or selling the same, under penalty of 50*l.* for

selling any table beer exceeding that quantity, without making such entry.—Stat. 42 Geo. III. c. 38, s. 17.

As has been just said (page 46), fresh entries must be made of premises which have been burned down, or rendered uninhabitable, or in which an alteration has taken place in the occupancy, by death, removal, or transfer. And no dealer must erect other premises, or alter those that are already erected or fixed, without giving a notice to the Officer of Excise.

The Excise regulations particularly to be known by retailers, in order to prevent their offending against the Excise laws, and incurring penalties and forfeitures, are as follow:

By Act of Parliament, your foreign and British stock must be kept separate; for by the 126th section of the Stat. 6 Geo. IV. c. 80, every dealer in spirits, having or receiving into his custody or possession, any foreign or colonial spirits (not being compounded colonial spirits), and also any British spirits, must keep the same separate and apart, and in separate cellars,

vaults, or other places, specially entered for that purpose respectively, on pain of forfeiting 100*l.*, or 20*s.* for every gallon of British spirits, or compounded spirits, which shall be discovered or found in his custody or possession, in any vault, cellar, or other place, not specially entered for that purpose, or where any foreign or colonial spirits (not being compounded colonial spirits) shall be found or kept; and for every gallon of foreign or colonial spirits (not being compounded colonial spirits) which shall be discovered or found in his custody or possession, in any vault, cellar, or place, not specially entered for that purpose, or where any British spirits, or compounded spirits, shall be found or kept, together with all such spirits so discovered and found, and the casks and packages containing the same.

The like entries are also to be made of the storehouses, cellars, &c. in which foreign wine is kept; for by the Stat. 42 Geo. III. c. 93, s. 4, every dealer and seller of foreign wine, except by wholesale, receiving into his custody any cider, spi-

rituous liquors, or other liquors, shall keep the same separate and apart, and in separate warehouses, cellars, vaults, or other places, from his foreign wine, on forfeiture of 10s. for every gallon of cider, spirituous liquors, or other liquors, found in any warehouse or place in which he shall have or keep any foreign wine, together with such cider, spirituous liquors, or other liquors, and the casks, bottles, jars, &c. containing the same.

And by the 114th section, every dealer in, and retailer of spirits, shall keep all spirits of wine in a separate and distinct cellar or place, entered for that purpose, in which no other spirits, or foreign wine, or sweets, shall be kept; and if any spirits of wine shall be kept, or removed, of less strength than forty-three per cent., or be mixed or mingled with any foreign wine, foreign or colonial spirits, or British spirits, or by any means be by such dealer or retailer reduced lower, or weakened in the strength thereof, or shall be removed without a permit, or not in a separately entered cellar or place, all such spirits

of wine, and all wine or spirits mingled therewith, shall be forfeited, together with 200*l.*

All kinds of compounds (except cherry and raspberry brandies, which are denominated stained goods, and must be kept separate); may be kept in the same stock.

All casks, or other vessels, containing above three gallons of wine or spirituous liquors, are to have the number of gallons the vessels are capable of containing, marked on them; the sort of wine or spirits therein contained, is to be distinguished thereon; and in case of brandy, and other spirits, the per centages of the strengths are to be marked on the casks.

No dealer shall serve or send out any foreign spirits of a lower strength than one in six under hydrometer proof, according to Clark's hydrometer (equivalent to 17 per cent. under proof, according to Sykes's hydrometer), nor have in his possession any foreign spirit, mixed together, except cherry or raspberry brandy, of lower strength than as aforesaid, on for-

feiture of such spirits, with the casks and vessels containing the same.—Stat. 30 Geo. III. c. 37, s. 31.

And by the 130th section, no retailer of such British spirits shall sell, send out, receive, have, or keep, any spirits of wine, exceeding, at one time, ten gallons, or any plain British spirits, of any strength exceeding the strength of 25 per cent. above hydrometer proof, or lower* than 17 per cent. under hydrometer proof; or any compounded spirits, not being shrub,

* Though the strengths of spirituous liquors (British and foreign compounds excepted) are fixed by Act of Parliament at those per centages, as the lowest standards at which they shall be sold, for the purpose of preventing adulteration, yet this fraudulent practice is successfully put into execution by some dealers who are possessed of retail and wholesale licenses, by making use of the decreases or diminutions which are daily occurring in their stock from what they sell over their retail bar, or, as it is termed, in the "glass and bottle trade," between the periods of the officer's surveys. These evasions of the law are effected either by illegally sweetening, (a practice frequently resorted to, from the hope that the officer will not make trial of the strengths, which he does not very frequently do, unless he has good cause of suspicion that the strengths are below the standard prescribed by the Statute); or, should the party be aware of the time of the officer's visit (which is not very difficult to divine), by pouring into his casks, containing spirits of an illegal strength, such a quantity of spirit at proof, as will cause the strength to ascend to the legal standard.

of greater strength than 17 per cent. under hydrometer proof; or any foreign or colonial spirits (not being compounded colonial spirits), of less strength than 17 per cent. under hydrometer proof, on forfeiture of all such spirits, together with the casks or packages containing the same; and no allowance shall be granted to any such retailer for any increase in stock of spirits of wine, or plain British spirits, or compounds, by water, sugar, syrup, or fruit.

And by the 126th section of the same Statute, no person shall mix, keep, sell, or send out, any British spirits mixed with foreign or colonial spirits, on forfeiture, for every offence, of 100*l.*; and all such spirits so mixed, kept, sold, or sent out, together with the casks and packages containing the same. But the Act provides, that every dealer in and retailer of spirits, shall be allowed, on all foreign or colonial spirits (not being compounded colonial spirits), lawfully brought into his stock, additional credit, over and above credit for the number of gallons

expressed in the permit accompanying such spirits, and delivered to the officer, for such further number of gallons as shall be equal to the number of gallons of water added to, and mixed with such spirits, in presence of the officer, in order to reduce the strength to 17 per cent. under proof.

Strong beer must be kept separate from table beer; if found in the same cellar or room, a forfeiture of 50*l.* is incurred for each barrel. And table beer must be marked with the letter T on each cask, on pain of a like forfeiture, and having it charged as strong beer.

And if any publican, or retailer of beer or ale, mixes, or causes or suffers to be mixed, any strong beer, ale, or strong worts, with any small beer, or small worts, or with water, he incurs a penalty of 50*l.*
—Stat. 2 Geo. III. c. 14.

And if any retailer or publican receives, or has in his custody, or uses, or mixes with any worts or beer, any liquor, extract, calyx, or other material or preparation, to darken the colour, or which has

been, or shall be, used for that purpose, other than brown malt, ground or unground, or receives, or has in his possession, or mixes with, or puts into any worts or beer, any molasses, honey, liquorice, vitriol, quassia, coccus Indicus, grains of Paradise, Guinea pepper, opium, or extract or preparation thereof, or any article or preparation whatever, for, or as a substitute for, malt and hops, he shall forfeit all such liquor, extract, &c. and also the worts and beer, together with the casks or packages containing the same, and 200*l.*—Stat. 56 Geo. III. c. 58, s. 2. And for all fraudulent diluting or adulteration of exciseable liquors, or selling the same, knowing them to have been fraudulently diluted or adulterated, the party incurs a forfeiture of his license, by virtue of a clause contained therein to that effect.

And dealers or publicans must not have in their possession any sweets, or British made wines.

Retailers must not bring, or receive, into their entered premises, any spirits, without giving notice of their intention,

and obtaining a permit; and if any retailer receives, or knowingly suffers any spirits to be received, into his stock, without such permit, he shall forfeit the spirits, together with the packages, and 200*l.* over and above all other penalties and forfeitures to which he may be liable.

—Stat. 6 Geo. IV. c. 80, s. 116.

And no retailer of spirits shall sell, or send out, deliver, or remove, or shall knowingly suffer to be sent out, delivered, or removed from his stock or possession, any spirits, exceeding one gallon, without the same being accompanied by a permit, to be granted in consequence of a request note, specifying the kind of liquor, the quantity, the per centage of strength, and the mode of conveyance. And if any permit granted for spirits, shall not be sent and delivered with the spirits to the buyer, the spirits, if not previously seized by the Excise, shall be forfeited to the buyer; and the seller moreover has incurred a forfeiture of double the value or price of the spirits, together with the duties.—Ibid s. 119.

Dealers taking out a permit, and not sending away the goods, nor returning the permit within the time of its limitation, forfeit treble the value of the goods ; and the goods also, if, on taking stock, there shall not appear a sufficient decrease to answer such permit. Stat. 21 Geo. III. c. 55, s. 21.—Dealers having an increase in their stocks, over and above what the officers found on the last preceding survey, such increase is to be deemed as brought in without permits or certificates, and an equal quantity is to be forfeited, with the penalty of 50*l.*—Ibid. s. 29.

Retailers concealing spirits, forfeit the same, and 40*s.* per gallon ; but by discovering and prosecuting the distiller or rectifier who supplied them with spirits to retail unlawfully, they indemnify themselves against all penalties and forfeitures.

The above are the principal of the Excise regulations necessary to be known by retailers : where they feel any difficulty, they should always apply for information to the officers who survey them ; with

whom it is a matter of no trifling policy to be on good terms.

Retailers of foreign spirits should always endeavour to keep up their stock within a trifling decrease, as by that means they have an opportunity of lowering their foreign goods to near one in six (or 17 per cent. according to Sykes's hydrometer), either by water, or good British spirits. But you must, above all things, be careful to have a regular stock, and no increase, when you reduce any liquor; and to prevent this, you should always take care to deliver to the surveying officer, at each survey, all the permits you have; for should an increase be found, the goods will be liable to seizure, and yourself to a heavy fine. Should, however, this increase have happened by any oversight on your part, and your character stands fair, and you have an indulgent officer, he generally, with the leave of his surveyor (after sealing and marking the goods), lets them remain on your own premises; giving you leave to petition the Board of Excise. Generally, the officer

is then ordered to report ; and if his report be favourable to you, the goods are commonly ordered to be restored.

If, on the contrary, the officer makes a seizure, and takes it to the Excise-office, you will then be served with notice of trial, either before the Commissioners, if in London, or a bench of Magistrates, if in the country, or otherwise in the Court of Exchequer. You will now have a difficult choice to make ; either to determine to stand trial, or to endeavour to compound the matter. Recollect, that if you adopt the first alternative, and even win your cause, you must pay your own costs of suit, which are always very heavy in the Exchequer ; and that though "the head and front of your offence" may be inadvertence, or ignorance of having offended, no allowance is ever made, according to Treasury logic, for a want of knowledge of revenue laws. The second alternative is therefore "the part of wisdom ;" offer to pay a fine, on the easiest terms you can obtain. Your wisest course,

therefore, will be, to take able professional advice, as to the best steps to be taken.

The general periods for surveying dealers' stocks, are once in every twenty-eight days; but it is optional to the officer to take what is termed a check-stock, and this he does generally about seven days before or after the regular visit has been paid. If the officer demands your assistance, you must give it him; and you have a right to demand how your stock stands, and the officer will give you the guage and charge, if required. Disturbing the officer in his duty, incurs the forfeiture of 50*l*.

10. *Directions for the Selection and Purchase of Wines.*

Few commodities require more skill in their selection and purchase, than wines and spirits. As an ingenious, and, indeed, the only well-informed and practical writer on the subject (the author of "THE PRIVATE GENTLEMAN'S WINE AND SPIRIT-CELLAR DIRECTORY"), observes, "they

are the most difficult to form a correct judgment of; and this difficulty arises from various causes. A purchaser may, among a variety of old wines, make a selection of one that suits his palate, but cannot, with any degree of certainty, select new wines to ripen in his cellar. Indifferent wine often acquires, on gaining age, agreeable qualities; while that which tasted pleasantly in a new state, is far from giving satisfaction when it has attained a necessary maturity;—and *vice versa.*

“ To become a good judge of wine, requires much longer experience than is generally supposed; because, when in the wood, it is not that one wine tastes more pleasantly than another, which decides it to be the better of the two; or that which has every appearance, to a common observer, of being likely to turn out well, proves to do so. There are minute properties to be distinguished, and qualities to be discovered, which only the palate and eye of a thoroughly-practised wine-dealer can discern. The condition of

wine,—whether it be quiescent, or in a state of fermentation,—the presence of bad brandy,—the appearance of too large a quantity of brandy,—the flavour and aroma which are most likely to render a wine acceptable after it shall have been some time in bottle,—the existence of any disagreeable property,—the possibility that a wine shall continue bright after it is bottled, &c.—are points which can only be decided by the truly practical wine-merchant.”

Dealers, as well as others, who have not a sufficient knowledge of wines and spirits, should therefore apply to respectable persons; among whom, I know none who will act with higher integrity, and endeavour to give greater satisfaction, than the respectable firm mentioned in my “ADDRESS.”

All applications to wine-hawkers, commission-men, or dock wine-merchants, will in general be attended with dissatisfaction and loss. Apparent great respectability, extensive range of counting-houses, and numerous clerks employed, with the usual

jargon of “the high character of the house,” and “the immense capital employed,” are no more security in this, than in many other trades, for fair and honourable dealing;—often they are the very reverse. I know of many small establishments, where customers are better used than is the case with overblown and prodigiously pompous “great capitalists;” and I apprehend that many of my readers are not lacking in the same information.

It seems necessary, while treating on this subject, to caution my readers of another imposition to which they are very likely to be subject.

Many people imagine, that, by purchasing wines in the docks—(no matter of whom, so long as they are in the docks; for, being there in His Majesty's good keeping, they, like loyal subjects, suppose that there is no opportunity for adulteration!)—they must necessarily be of good quality, and that they will have them “*neat as imported.*” But it is necessary, as the sagacious author to whom I have acknowledged myself indebted at the

head of this Chapter, says, that such purchasers should be on their guard in respect of the persons with whom they deal. " Inferior articles, false descriptions, substitutions for the one selected, and various other peculations (says the author of DISEASE AND DEATH IN THE POT AND THE BOTTLE, with his usual adroitness and knowledge of the subject), take place there as frequently as with the private dealer. Other impositions, of as flagrant a nature, consist in transferring into pipes recently emptied, and originally filled with wine of the best vintage and flavour, those of a most inferior sort; and as the outside of the cask bears the marks of the foreign houses of character from whose vintages such were furnished, this fraud is found of very successful issue. By delusions of this sort, the most detestable trash ever vended under the name of wine, is frequently foisted on purchasers. If this statement is not sufficient to satisfy those who fondly suppose, by making their purchases in the docks, that they will have their wines "neat as im-

ported," that they will not always be certain to have their expectations fulfilled, they should recollect, that the owners of wines placed there, are at liberty to mix them in whatever manner and proportions they please, provided they come under one denomination as to colour, and pay the same duty."

The information contained in the above extract, is of the highest importance ; dealers, and purchasers of all descriptions, are under particular obligation to its valuable author, for his intrepid and honest disclosure of the frauds and delusions that are daily practised on the unwary and inexperienced.

Having put my readers on their guard as to the fraudulent practices to which they are subject, it may be proper to say a word or two as to the mode of purchase.

When dealers wish to purchase wines, &c., at the docks, they should apply for an order to taste them in the bonded vaults ; and when they have made their selection, they should get the goods transferred in their own name. If they do not

immediately want the whole of the commodity, they need take out of bond only what they think proper; and this is the preferable course, as thereby no more outlay of money will be required, than for the payment of the duty of the quantity taken out of bond. Of course, the payment for the article will be regulated by the terms of the agreement,—whether at short or at credit price. And every purchaser should, on obtaining the dock permit for the purpose, remove the goods direct to his own premises; the seller's *friendly* offers of having them taken to his cellars, for the purpose of filling up, should never be acceded to: if you wish not to incur further risk of adulteration, by removals, afford them no other housings, but get them into your own hands.—See on this subject also, the respective articles “WINES” and “SPIRITS.”

Before I dismiss this division of the subject, it seems necessary to press on your observation the following precaution, which is of as great, if not greater importance, than any of the very important

particulars of advice and information which I have submitted to your consideration in the foregoing pages, especially under the head, 1. *Precautions necessary to be observed by Persons entering into the Public Line.*

Recollect, it is necessary that you should be particularly cautious and vigilant of the description of persons of whom you buy spirits, especially when they are offered to you by suspicious characters: indeed, it is much the wiser and safer plan, to avoid all dealings, and even intercourse, with such persons, as you may seriously affect your character in the estimation of the Excise, and the Magistrates, by even allowing, knowingly, such persons to make use of your house. In the course of my transactions in the Public Line, I have had repeated opportunities of ascertaining the injurious effect which even the presence of such persons in public-houses, as mere travellers, or customers, have had in applications for renewals of licenses, but more especially in cases of disputed seizures by the officers of Ex-

cise. You should therefore be very guarded in this respect, and I have no doubt that you will not deem this suggestion misplaced, when you have read the following hint.

I stated at the fourth page of the present work, that it is well known (and by some who have unfortunately fallen into the snare, deeply regretted), that a junto of knaves have entered into copartnership, for the delusive and fraudulent sales of the goodwills of public-houses. I have now to state, that there is another set of knaves bandied together in the bonds of deceit and villany, to entrap you into the violation of the revenue laws, by the sale, or pretended sale, of cheap spirits. But be vigilantly on your guard against impostors of the kind : for if you purchase their illegal articles, recollect, that if the Excise officers should detect your illicit dealing, all the fair prospects of obtaining a respectable livelihood for yourselves and families, are blasted for ever ; your whole property which you have embarked in the undertaking, will be forfeited under the Excise

laws; and your character will be stamped with that indelible stigma, that you will never be enabled to obtain a license on any future occasion. But supposing (and it is rather a bold supposition) that the illegal spirits are not discovered in your custody, yet remember, that there is a set of cheats and rogues constantly on the "look out," to entrap the unwary into the purchase of cheap and tempting goods (of all descriptions), and as soon as they have caught you in the trap, immediately lay an information against you for transgressing the revenue laws. I could particularize not a few instances of persons whom I have known in the Public Line, who, with the fair prospect of obtaining a decent competence for their families, were reduced to want and poverty, from falling into the snares of harpies of this description.

But I will not detain your attention longer, but briefly state what I have immediately in view.

Remember, that a set of fellows have leagued together, to the number of forty

or fifty, who infest London and its environs (and for aught I know, may extend their pestiferous designs to remote parts of the country), connected with private stills, who are particularly anxious to introduce themselves to your notice, under the guise of goosefeeders, dealers in India handkerchiefs, or any other guise that may favour their villainous purposes, and throw you off your guard. But I caution you to beware of those “wolves in sheep’s clothing:” their real design is to introduce themselves to you as the venders of illicit spirits. They will use every artifice to seduce you to purchase the prohibited commodity. They will invite you to their goose-farms at Thornton-Heath, Hadley, and elsewhere, and by unremitting attention, persuasion, and tempting offers at low prices, at last overcome all your scruples to violate the law, and endanger your welfare and character. But I again caution you to have no communication with the “deceivers;” it will be your *certain ruin*, as it has been that of many others: even some of the knaves them-

selves have paid the forfeit of their knavery. One of them opened a large wine and liquor vault in the metropolis, at a great expence, but he did not long escape the vigilance of the Excise: his unlawful gains were all seized and condemned. Probably this is not the only instance of the kind that has happened to the gang. They have my good wishes that the same fate may await them all; and I assure them, that as far as my information and means will allow me, I will lose no opportunity of bringing them to "condign justice."

11. *Ascertaining, or, Calculating the Strengths of Spirits.*

Foreign spirits are generally imported into this country over-proof, and are usually sold by the importer in the docks in that state; and this is the preferable manner of buying spirituous liquors; for as the Excise duty is chargeable only on the over-proof you are charged with, the greater the advantage will be to you, as I shall shew, when treating of the Purchase and Management of Rum, in the

following pages. You should therefore endeavour to purchase spirits of the highest over-proof strength that can be met with, except rum, the flavour of the lower strengths (namely, 14 to 20 per cent.) being generally the finest.

Unsweetened gin is sent out from the rectifier's stock at two strengths, namely, 17 and 22 per cent. by Sykes's hydrometer; but of course, for a proportionate increase of price, you may have goods delivered of a higher strength. Purchasers generally prefer at 22 per cent. under proof.

Your next object should be to ascertain whether the spirits are of the strength represented, in order to know whether you have been fairly treated, as also to enable you to determine what reduction they will admit of. This last-mentioned object may be accomplished either by burning the spirits, or by the sample-phial, or the more certain and efficacious application of the hydrometer*.

* The hydrometer proof, or trial of legal strength, is not always certain; for when spirits have been unlawfully sweetened (a practice frequently resorted to by unfair dealers), no

The phial-proof consists in agitating the spirit in a bottle, and observing the form and magnitude of the bubbles that collect round the edge of the liquor, technically termed "the beads," which are larger or smaller, according to the strength or weakness of the spirit. These probably depend on the solution of resinous matter from the cask, which is taken up in greater or smaller quantities, according to the strength of the spirit. Still, however, various simple additions to weak spirit may produce this appearance in it. The proof by burning is also fallacious; because the magnitude of the flame, and the quantity of residue in the same spirit, vary greatly, according to the form of the vessel in which it is burned. According as the vessel is kept cool, or suffered to become hot, according as it is deeper or shallower, the results will vary in each case.

Before I proceed to mention the hydrometer proof, it may not be amiss to pre-

satisfactory result can be obtained by means of that instrument; the real strength can only be truly ascertained by the process of distillation.

mise, that in the management of spirits, whether foreign or British, the first business of a retailer is to be able to ascertain, by sure and certain means, their proper strength. But though this knowledge is of the highest importance, it is very little attended to, and hardly even known, by the greatest part of the retail trade. In the communication of this necessary part of every skilful dealer's duty, I shall be as brief and intelligible as possible.

In the first place, it should be remembered, that spirits of wine have the greatest strength of any known spirit; and although that strength may be increased by means of salt of tartar, yet such factitious spirit, when exposed to the air, returns, or falls down, almost immediately, to its original or general strength of alcohol, or spirits of wine. Taking pure spirits of wine then as the greatest possible strength that can be obtained for practical purposes, you can naturally comprehend that pure water possesses the lowest temperature or quality of all liquids. Having settled these

data in your mind, you may be supposed consequently to inquire what is meant by the term, "hydrometer strength." This strength then means the legal standard spirit-strength, or specific gravity of Excise regulation, technically, or in Excise phraseology, called *proof*, or *proof spirit*, and weighs exactly $\frac{1}{13}$ of an equal quantity of distilled water at temperature 51°, agreeable to the Hydrometer Act; consequently, if a vessel holds 13lbs. of pure water, at temperature 51°, the same vessel, if filled with proof spirit, will weigh just 12lbs. at the same degree of heat: its specific gravity is .923.1, taking water as 1000: admitting spirit of wine or alcohol to be 70 per cent. over proof (which is a very high degree of strength), 100 gallons of such spirit will therefore make 170 gallons of proof. All spirits below or above this legal standard-proof, are said to be either *under proof*, or *over proof*, according as it may be.

With this proof spirit, the strengths of all other spirituous liquors are compared according to law. The strength of brandy, rum, gin, and other spirituous liquors weaker than proof, or below proof, is estimated by the quantity of water already

put to them, or that of spirit necessary to bring them up to proof; those which are above or higher than proof, by the quantity of water required to be put on them, in order to reduce them to proof. And these experiments are made by means of the hydrometer (a Greek word, signifying an instrument for measuring water), which is an instrument calculated to shew the per centage of strength above or below proof, as the case may be, of the spirit submitted for trial. For this purpose, the stem of the instrument is graduated, and so subdivided, as to meet every variety in the strength of the liquor to be examined, which may fall between the weights (nine in number) used with the instrument; the divisions and subdivisions on the hydrometer, which remain above the surface of the liquor in which the instrument is made to swim, being added to the number on the weight used, and together forming the indication. But as the difference of temperature affects materially the specific gravity of spirituous liquors, a thermometer, and tables of the concentration of strength, as denoted by the hydrometer, are used in the application of the instrument. The dealer,

or officer of Excise, has, therefore, only to turn to the tables opposite the indication, and immediately under the temperature he finds the per centage of the strength of the liquor: for example,

Weight used	50
Subdivision shewn by the hydrometer ..	$1\frac{2}{10}$
	—
	$51\frac{2}{10}$
	—

Temperature by the thermometer 68°

Opposite $51\frac{2}{10}$ in the column of indication, and under the 68th degree of temperature, is $8\frac{4}{10}$ per cent. above or over proof: had, however, the weight 60 been required, instead of weight 50, at the same degree of temperature, the indication would have been $61\frac{2}{10}$, and the strength $6\frac{2}{10}$ below or under proof.

This is a brief explanation of the use and application of the hydrometer, and for which I am partly indebted to Mr. Acum's work on Culinary Poisons, p. 238. I shall treat presently of the nature and use of this instrument, as also of the saccharometer; and the absolute necessity of every publican, innkeeper, and wine and

spirit-dealer, being possessed of them (particularly the first-mentioned), as the most valuable safeguards and security against the accidental violation of the revenue laws.

As I have just said, the general denomination of Excise regulation of spirituous liquors, is *proof spirit*; and according as it exceeds or falls short of that quality, it is termed *over proof*, or *under proof*. The “spirit trade” make use of the same terms; but according as the liquors approach or fall short of over proof or under proof, they make use of the expressions, one in five, one in three, one in eight, &c.; or else, one to five, one to three, one to eight, &c. The peculiar signification of which distinctions of expression is, that all spirits *under* the hydrometer strength, are called *in*; but if *above*, they are called *to*;—for instance, if certain goods are said to be one in eight, it means, that to every eight gallons of spirits, at hydrometer strength, one gallon of water is added, or, as the distillers and rectifiers term it, *liquor*, for

water (proh pudor!) is a term never used by the trade. One *in* five shews, that to every five gallons, of hydrometer strength, one of water is added ; and one *in* four, one of water; and so of every degree of hydrometer proof. One *to* ten shews, that one gallon put to ten gallons of spirits, will make the liquor of hydrometer strength. One *to* three means, that to every three gallons of spirits, one of water may be added. The character or abbreviation to express spirit above or over hydrometer proof, is, O. P. ; that which is under, U. P. ; that of hydrometer proof, H. P.

To make a proper use of the hydrometer, fill the glass tube with the spirits intended for trial ; then immerse the thermometer in them for the space of two minutes, in order that the liquor may adhere with more facility to the instrument, while it is in a state of vibration, or floating ; this will cause the mercury in the tube to stand at the degree equal to the temperature of the spirits. Whatever the weight of the air may be, above

where the mercury stands, must be applied: if the quicksilver stands above very cold, the weight colder must be added; and so of the rest.

The various hydrometers known in use, are those of Clark, Quin, Dicas, and Sykes; but by the Stat. 58 Geo. III. c. 28, all spirits shall, throughout Great Britain and Ireland, be taken to be of the degree of strength by Sykes's hydrometer; and every penalty specified in certain Acts relating to spirits of stated strengths by Clark's hydrometer, shall be applied to spirits of the aforesaid strengths by Sykes's hydrometer. But though Sykes's hydrometer is the only one legalized for the use of the Excise, in computing the duty on spirits, and in ascertaining the strength of dealers' stocks, yet, as many dealers use Dicas's, it is proper that it should be described. It consists of a light copper ball, terminating below with a ballast bottom, and above with a thin stem, divided into ten parts. The upper extremity of the stem is pointed, to receive the little brass poises or discs, hav-

ing each a hole in its centre, numbered 0, 10, 20, 30, &c. up to 350, which is the lightest of the series. The intermediate units are given by the subdivisions on the stem. A graduated ivory scale, with a sliding rule, and thermometer, accompanies the hydrometer, to make the correction for temperature.—The first thing in using this instrument, is to plunge the thermometer into a glass cylinder, containing the spirits to be tried. The sliding rule has then the degree of temperature indicated, moved opposite to zero. The hydrometer is now placed in the liquid, and such a poise is put on, as to submerge a portion of the stem. The weight added to the number on the stem, gives a sum, opposite to which, on the scale, you find the quantity by which the particular spirit may exceed or fall short of proof. Thus, if it marks twenty under proof, it signifies that every hundred gallons of that spirit would require to have twenty gallons of water abstracted from it, to bring it up to proof. If it marks ten over proof, we learn that every hundred gal-

Ions contain too little water by ten gallons. When the thermometric degree of 60° , is put opposite to zero, the weights and value of the spirits have the following relations on the scale :

1025	denotes	20 under proof.
1220	—	10.
1435	—	proof.
167	—	10 over proof.
193	—	20.
221	—	30 over proof.
251	—	40.
284.5	—	50.
322.5	—	60.
350.5	—	alcohol.

There is besides an upper line on the scale, which exhibits the relation of spirit to water, reckoned unity. Thus, above ten per cent. over proof in the second line, we find in the upper line eight.

Sykes's hydrometer, generally used in the collection of the spirit revenue in Great Britain, consists first of a flat stem, 3.4 inches long, which is divided on both sides into eleven equal parts, each of which is subdivided into two, the scale being numbered from 0 to 11. This stem

is soldered into a brass ball, 1.6 inch in diameter, into the under part of which is fixed a small conical stem, 1.13 inches long, at whose end is a pear-shaped loaded bulb, half an inch in diameter. The whole instrument, made of brass, is 6.7 inches long. The instrument is accompanied by eight circular weights, numbered 10, 20, 30, 40, 50, 60, 70, 80, and another weight, of the form of a parallelopiped. Each of the circular weights is cut into its centre, so that it can be placed on the inferior conical stem, and slid down to the bulb; but, in consequence of the enlargement of the cone, they cannot slip off at the bottom; but must be drawn up to the thin part for this purpose. The square weight, of the form of a parallelopiped, has a square notch in one of its sides, by which it can be placed on the summit of the stem. In using this instrument, it is immersed in the spirit, and pressed down by the hand to 0, till the whole divided part of the stem be wet. The force of the hand required to

sink it, will be a guide in selecting the proper weight. Having taken one of the circular weights which is necessary for this purpose, it is slipped on the conical stem. The instrument is again immersed, and pressed down as before to 0, and it is then allowed to rise and settle at any point of the scale. The eye is then brought to the level of the surface of the spirit, and the part of the stem cut by the surface; as *seen from below*, is marked. The number then indicated by the stem is added to the number of the weight employed, and with this sum at the side, and the temperature of the spirits at the top, the strength *per cent.* is found in a table of six quarto pages. The strength is expressed in numbers denoting the excess or deficiency of proof spirit in any sample, and the number itself (having its decimal point removed two places to the left), becomes a factor, whereby the gauged contents of a cask or vessel of such spirit being multiplied, and the product added, if over proof, or deducted from it if under,

may have such damaged instruments in their possession, to have them examined and re-adjusted.

12. *Directions for Reducing Spirits.*

Having ascertained the exact proof of your goods, your next object is to determine the state to which you intend to reduce them. This is not a process of a very difficult operation.

Suppose you have one hundred gallons of spirits, one to ten O. P. or over proof; divide the gallons by ten, and the quotient added to the 100 gallons of spirit, will give 110 gallons of hydrometer-proof spirits. Then, if you want to reduce the same to one in seven, divide the 110 by 6 (being one less than the strength you wish to reduce the spirits to), and the quotient will be $18\frac{1}{3}$, which, added to the 110 gallons, gives $128\frac{1}{3}$ gallons; and if you subtract the escape spirits, 100 gallons, from this amount, will leave $28\frac{1}{3}$ gallons, which are the amount of water required to be added to make the spirits of the usual strength on sale by dealers. The method is similar for reducing spirits to any other

required proof, always remembering to divide by the strength the spirits are over proof, which add to the quantity, and again divide by an unit less than the strength you want your under proof to be of, adding the quotient to the quantity at hydrometer proof; the difference between this and the proof-spirits, is the quantity of water to be added. In this method of ascertaining the necessary reduction, it is evident that nothing has been taken into the calculation for the usual adulterations with British spirits, low-priced brandies, and the other sophistications of a large portion of the trade.

The above is the fair and legal method of lowering spirits. But the following are in general use in the trade; and as they are not of a very pernicious tendency, I must admit that there are cases in which they may be adopted without any very great degree of culpability.

Where you mix spirits of different prices and qualities together, in order to sell them at a reduced rate, you should, to ascertain how much of each sort or quality must be used, multiply each quantity you

purpose using separately by its price per gallon; add the products together, and divide the total sum by the number of gallons which constitute the whole mixture; the quotient will shew you at what sum per gallon the mixture must be retailed. Thus:

	£ s. d.
40 gallons of Cognac brandy, 22s. . .	42 0 0
30 do. Bordeaux do. 18s. . .	27 0 0
25 do. British do. 11s. . .	11 15 0
—	
95	<hr/> £80 15 0
	£ s.
	80 15
	20
—	

1615—Divide this number by 95, the number of gallons, and you will have 17s. the sale price per gallon.

	£ s. d.
60 gallons of Jamaica rum, 13s. 0d. . .	39 0 0
9 do. porter 1s. 4d. . .	0 12 0
9 do. water	
—	
78	<hr/> £39 12 0
	£ s.
	39 12
	20
—	

792—Divide this number by 78, the number of gallons, and you will have 10s. 1*2d.* the sale price per gallon.

To calculate the strength of spirits, and bring them to hydrometer proof, divide the quantity by its strength over or under hydrometer proof; if over proof, add the quotient to the quantity; if under proof, deduct it from the quantity, and the result will be the hydrometer proof.

Thus:

Required the quantity of liquor necessary to reduce 140 gallons of spirit, 1 to 10 over proof, to hydrometer proof?

$$\begin{array}{r} 10) 140 \\ \underline{-} \qquad \qquad \qquad 14 \text{ liquor to be added.} \end{array}$$

$$\begin{array}{r} \underline{\underline{-}} \qquad \qquad \qquad 114 \text{ quantity when lowered.} \end{array}$$

Required the quantity, hydrometer proof, of 140 gallons of spirit, at 1 to 10 under proof?

$$\begin{array}{r} 10) 140 \\ \underline{-} \qquad \qquad \qquad 14 \end{array}$$

$$\begin{array}{r} \underline{\underline{-}} \qquad \qquad \qquad 126 \text{ gallons at hydrometer proof.} \end{array}$$

When brandies, rums, or cordial waters, are too low or weak, in order to give them a greater strength or body, put the neces-

sary quantity of spirit of wine to the defective goods, adding it by little and little at a time, well stirring the mixtures together. Defective rums are also greatly improved, by adding a third or fourth part of brandy-proof molasses to them; by which their body or proof will not be in any way diminished, nor their flavour much deteriorated.

Recollect, that the over proof must be reduced in the presence of the officer of Excise, to prevent an improper increase of stock.—Stat. 6 Geo. IV. c. 80, s. 136. And no increase is to be made in spirituous liquors after the same have been taken account of by the officer, by any clandestine addition of water, or other liquors, on forfeiture of 40s. per gallon, together with the casks and vessels containing the same.—Stat. 58 Geo. III. c. 28.

13. *The Beads, or Heading.*

As customers generally judge of the goodness and strength of liquors by the

head, bubble, or bead which they carry, it seems necessary that the reader should be instructed in the art of performing this essential part of the bar-duty.

First then: Take care that no grease gets into any of your measures or glasses; for if it does, recollect that none of your goods will carry any bead. Another hint deserving of attention is, to keep your measures always clean; for cleanliness of the vessels not only conduces to the benefit of the liquor, but gives a favourable impression of its qualities to your customers. These hints may be viewed by some, of little or no value; but let me tell you, that I have known the success of many publicans and spirit-dealers more materially assisted by a careful observation of them, than some people may be induced to believe.

Secondly, When you draw liquor, remember always to keep the glass at a distance from the cock in drawing it, letting the liquor run slow, as it will thereby carry a better head. And when you are shewing samples of any goods to

a customer, don't, as some inexperienced dealers do, draw the sample or pattern in a phial, but give it him in a glass, and draw as above directed ; or rather draw off a small quantity in a measure, and pour the liquor from it into the glass, holding the pot as high as you conveniently can over the glass. By attendance to these simple rules, you will give an additional estimation to the liquor in the opinion of most customers, especially should they be inexperienced in the knowledge of liquors, and over-wise in their own conceits.

It now remains to instruct you how to prepare the bead, or head.. This you may purchase of those men who are known in the trade by the name of "brewer's and distiller's druggists," or you may manufacture it yourself, which I recommend you to do, as you will thereby occasion a great saving, and, what is of much greater consequence, by careful attention in its manufacture, less injure the constitution of the consumer. Take of oil of vitriol one dessert-spoonful, and one ditto of oil

of almonds; mix them well up together (or rather beat them in a mortar), with a portion of spirits of wine, and some lump sugar, till the oil is quite killed. This quantity is sufficient for 100 gallons of liquor; of course you must proportion the ingredients for smaller quantities. The oil of vitriol, you must recollect, is of a very dangerous nature; you must therefore be very careful not to use too large a quantity of it.

The bead, or heading (which, in the phrase of the trade, is called "*the doctor*"), is intended, as I have just said, to raise low goods to a false strength, or rather to impart to spirits the appearance of strength; as, when the liquor is drawn into a glass, it occasions a light bead to appear, and remain for some time, on the surface of the liquor, which gives the appearance of its being highly spirituous:

In the preparation of the bead, or heading, I have said that it is preferable to mix it in a mortar, which I recommend to be made, as well as the pestle, of marble, although that material absorbs

through its pores the oils; for there is no absolute certainty but that the vitriol may corrode the metal of a brass pestle and mortar; a circumstance which would endanger the life of the consumer; and this, you must be well aware, would be highly criminal.

Another species of "*the doctor*," used by some dealers, is a composition of pearl-ash, pot-ash, lime-water, lye, oil of almonds, and oil of vitriol; but, considering the unwholesome quality of the materials, and their dangerous tendency on the human constitution, I am sure no conscientious tradesman would make use of them—(indeed, I have no doubt but that he would be liable to be prosecuted, and heavily fined, and, in case of any unhappy effect on the consumer, be tried capitally)—I shall forbear mentioning their usual proportions. While on this head, I earnestly recommend every dealer in spirits, carefully to peruse that singular and authentic production, DISEASE AND DEATH IN THE POT AND THE BOTTLE; its terrific disclosures cannot but awaken the

conscience of the most thoughtless of men; respecting the iniquity and enormous wickedness of poisonous adulterations. Its trifling price has rendered it accessible to every person.

14. *Management, &c. of Brandy.*

Brandy is produced by the distillation of wines of all kinds. But though every kind of wine will yield a certain proportion of brandy by distillation, it is not every kind that can be used with advantage; and this difference arises from the quality of the grapes from which the wine is made. Thus, the wines of Burgundy and Champagne, though of very fine flavour, yield but very little spirit in distillation. The case is the same with the wines of the Canaries, of Alicant, Cyprus, Hungary, &c.: so little spirit can be extracted from them, that the brandy extracted from them would cost the distiller considerably more than he could sell it for*. Besides, what is drawn

* Wines that do not yield a sixth part of their quantity of spirit, are not worth the expence of working.

from them; though good, and having the property of retaining, for a great length of time, its saccharine quality, and rich flavour, yet, as it grows old, the flavour becomes aromatic, which is not agreeable to all palates.

Strong heavy wines, in general, yield the largest quantity of spirit. Generally speaking, the richest wines of France and Spain yield a fourth of spirit. But it is seldom that the strongest wines are used by the French manufacturer for the purpose; in that country, only the weakest and lowest-flavoured wines are drawn for their spirit, or such as prove absolutely unfit for any other purpose.

The brandies of France are manufactured either from the small wines with which that country abounds, or from the poor grapes which prove unfit for wine; these are usually first gathered, pressed, their juices fermented, and directly distilled. It is a general rule in France, not to distil any wines that will fetch a good price as wine; for in this state, the profits are much higher than when they are re-

duced to brandies. Nor is this the only source from which the manufacture of French brandies is derived; for the wines that turn sharp, or poor, and such as they can neither export, nor consume at home, are condemned to the still. Hence, many English spirits, with proper management, are convertible into brandies, which, in many respects, provided the operation be neatly performed, can scarcely be distinguished from the foreign commodity of inferior quality. Even a cider spirit, and a crab spirit, from the first extraction, may be made to bear a resemblance to the fine and thin brandies of France.

Besides wine, brandy is produced from other materials, with the addition of the articles usually employed in the manufacture of imitative brandy. In the distilleries of this country, a vinous spirit is extracted from rum and malt whisky, to represent brandy, by mixing the spirit with a variety of other materials, either harmless or noxious, according to the distiller's opinion of the judgment or taste of his customers. See "Disease-

and Death in the Pot and the Bottle.” In France, an inferior kind is also made of the apples or seed-pods of potatoes, or the *marc* or refuse of the grapes, after the wine has been extracted. Varieties of fruits also yield an alcoholic matter, from which a good brandy can be manufactured, as the peach, the white mulberry, the prune, the cherry, and the red and white gooseberry; but of these articles, the production of the peach and mulberry is the best. The quince, apricot, fig, raspberry, strawberry, &c. are susceptible also of undergoing an alcoholic fermentation. M. Parmentier says, that the chestnut is well adapted for the same process; and, according to Professor Proust, a brandy of an excellent quality may be extracted from the fruit of the carobe-tree, which is common in the eastern provinces of Spain, and on the coast of the Mediterranean. A patent was some years ago obtained by Mr. Hornby, of York, for making brandy from carrots and parsnips; the produce of the last-mentioned of which roots, I am told by a person on whose

veracity I can rely, nearly resembled French brandy: but the speculation did not answer the undertaker's expectations, as the system of adulteration was not then so well understood, or practised with so complete success, as is the case in the present day.

Brandy is manufactured in most of the wine-countries of Europe, but particularly in France, Spain, and Portugal. The French produce is the most extensive, and the most esteemed for its flavour and quality. In France, it is manufactured at Bordeaux, Rochelle, Bayonne, Blois, Cognac, Andaye, Charenton, &c.; but the Cognac produce is preferred. Extensive brandy distilleries are carried on in Catalonia, in Spain; but the Spanish produce is generally employed in adapting the Spanish and Portuguese wines for the European market, especially that of England.

Various artificial methods have been resorted to for proving the quality of brandy, but they are all of uncertain effect, in the hands of an unskilful experimenter.

The method practised by some dealers, of dropping two or three drops of vitriolic acid of iron, has at length proved to be a fallacious test. The best, and the only sure tests with which I am acquainted, are those detailed in Section II. of "DISEASE AND DEATH IN THE POT AND THE BOTTLE," entitled, "The Testing, or Method of Ascertaining the Good and Bad Qualities of Wines and Spirits." But the ready tests, and indeed the only ones to which a purchaser can have recourse at the time of purchasing the commodity, are, that brandy should be clean and clear in appearance, and of a yellowish red colour; it should not be of a hot or sharp, but a mild taste, with a small degree of bitterness, and fine nutty or kernel flavour; and when swallowed, should produce a pleasant glow, and gentle tension, over the stomach. These are the general ready modes of judging of brandy, but it requires a very nice and experienced taste to properly discriminate its qualities: for a false strength is frequently given to a weak liquor, by infusing into

it acrid vegetable substances, as the tincture or extract of capsicums, grains of Paradise, Guinea pepper, &c. and extract of almond cake, for the purpose of giving it the fine kernel flavour which the genuine article possesses.

. Precautions to Prevent the Deterioration of Brandies.

If your stock of brandy be small, remove it into bottle, or such vessels, the pores of which will not admit of any transmission of the liquor through them; for by so doing, you will save a considerable quantity of liquor, as well as improve its spirit. But where your stock is extensive, or will not admit of bottling off, you may render the hogsheads absolutely impermeable, by painting your casks with two coats of oil colours; which, when dry, should receive a coating of pitch and tar. In a barrel thus treated, the spirit of the brandy may be preserved many years, without the least loss, either in quantity or quality. These large tubs or reservoirs being built into the brick-work of the store-house, will

last a considerable lapse of time, without any reparation; being thus protected from the effects of the air and the damp. Experience has shewn, in France, the beneficial effects of this measure. In that country, vast tuns are built into the stone walls, and in these the French dealers preserve their wines, which, besides being preserved from loss by leaking, and other accidents, are increased in spirit every year.

The Methods used for the Sophistication of Brandy.

These processes are employed either by the distiller and rectifier, or the spirit-dealer. The sophistications in use among the distillers and rectifiers are, the addition of foreign fermentable matter to the must, or rectified spirits of malt, or spirit of nitre, or aquafortis; but the far more general method is the addition of counterfeit brandy, made of rectified malt spirits, and then dulcified by re-distillation with acids.

The spirit-dealer's sophistications con-

sist of the mixture of the following articles: Spanish or Bordeaux brandies, which are of a very inferior quality to the best French brandies,—old neutral-flavoured rum,—rectified spirits*,—British brandy,—British brandy bitters,—cherry-laurel water,—extract of almond cake,—extract of capsicums, or of grains of Paradise,—colouring matter,—lump sugar, or sugar candy†. Some dealers, in the method of compounding, or *making up*, as it is

* As I shall have repeated occasions to mention *rectified spirits*, and *spirits of wine*, in the course of the work, it may be necessary to state here, their distinction. Rectified spirits are distilled from the best and clearest spirits, and then rectified, to extract the essential oil, for the purpose of rendering it as tasteless as possible, in order that it may become a proper basis for assuming a resemblance of the quality of the article intended to be sold; while spirits of wine are generally made from the feints and refuse of the various spirits and compounds which the distiller may have in his possession, and undergo only the simple process of distillation.

† The object intended to be produced by the use of these pernicious articles, is as follows: the almond cake is intended to impart to the adulterated article, the kernel flavour of the genuine brandy; and the extract of capsicums, and of grains of Paradise, is intended to give the semblance of strength and pungency. The sugar or sweetening is intended to produce the effect which is stated at p. 132, post. in the case of gin. The application of the colouring matter is to bring up the colour, which may have been impaired by the use of the adulterating materials.

technically called, make use of a portion of genuine brandy; while others employ the rinsings of the rum and brandy casks, known in the trade under the title of brandy and rum cewe. And by many, a quantum sufficit of simple water, or, in the distiller's phrase, *liquor*, is added. The proportions of the ingredients of course vary according to the mixer's opinion of the taste and judgment of his customers, and his own estimate of profit. Sometimes the whole of the ingredients mentioned are employed; sometimes only a part of them, variously modified and proportioned. Some publicans form a composition which they term Cognac brandy, by mixing British brandy, and water, with a small quantity of spirits of wine, and the necessary colouring and flavouring ingredients. But it is unnecessary to state to every conscientious dealer, that such sophistications, whether by the distiller or rectifier, or the retail dealer, possess highly noxious properties, which cannot but have injurious, though imperceptible, effects on the constitution of the

consumer. No one has contributed more to awaken public attention on this subject, and made more forcible appeals to the conscience of unprincipled venders of spurious wines and spirits, and other adulterated articles of vital consumption, than the spirited author of "Disease and Death in the Pot and the Bottle;" and every honest heart will join me in the wish, that he may enjoy the cheering consolation of having deserved well of a community on which he has conferred so signal a benefit.

The Methods in use for Improving Brandy.

These consist in colouring or flavouring, and giving it the quality of age.

All brandies, when first made, are as clear and colourless as water; they become coloured by keeping; and the different shades which they obtain, depend either on the respective periods which they have remained in the oaken casks in which they are kept, or they may be artificially produced, by the addition of wood colouring, burnt sugar, &c.

In the process of artificial colouring, you must first determine whether you intend your brandy to have the yellowish straw colour which it generally acquires by age, or the deep reddish tincture, adapted for the English notion of good brandy. If you prefer the first, use burnt sugar, or the syrup of elderberries. According to the quantity of colouring used, you will of course have the liquor deeper or lighter in shade. As some of my readers will prefer having the proportion of ingredients, and the method of preparing them, stated, the following receipt may be acceptable. Boil six or seven pounds of sugar in a pint of water, until the mixture becomes apparently black; then gradually add as much lime-water as will make it into a syrup. A very small quantity produces a rich brandy colour, when added either to spirits which have lost their colour, or to pale beer.

But the best colouring for brandy, is that obtained from wood, either saunders or oak. If you prefer the latter, take a sufficient quantity of oak shavings, and

steep a part of them in spirit of wine, and the other part in water; and when the liquors have acquired a strong tinge from the shavings, pour them through a sieve into different vessels; then place them over a gentle fire, till they are reduced to the consistence of treacle. Let the two extracts be now intimately mixed together, adding a small quantity of powdered loaf sugar, and rubbing the whole well together. This is esteemed the best colouring for spirits. The next is that obtained from burnt sugar and British molasses, or sugar spirit. The molasses give the spirit a fine colour, but a large quantity is necessary for the purpose. But it is proper to observe, that molasses diminishes the strength of the spirit: this defect, however, is counterbalanced by the additional beading, or bubble-proof, as it is termed, which it imparts to the liquor. The spirit also acquires from the treacle a luscious taste, and a fulness in the mouth; which properties, in the estimation of consumers who are not well acquainted with genuine liquors, constitute a value; at least it

renders the flavour agreeable to their palates. If you determine to colour with burnt sugar, for the purpose of having a variety of flavours and colours to please your customers, a very small quantity of colouring matter will be sufficient. This colouring recommends itself to nicer palates, which do not like a luscious spirit, but expect the nutty bitterness of flavour which belongs to genuine brandy, as it imparts to the spirit an agreeable bitterness. In all cases of colouring, you should always add the colouring matter gradually, stirring it in the liquor, and trying the colour in a glass, in order that you may ascertain when it is deep enough.

The flavour belonging to genuine French brandy, and which is produced by a small portion of a peculiar essential oil contained in it, and generally known by the name of the oil of wine, is imitated by distilling British molasses spirit over wine lees; but the spirit, previously to its being distilled over the lees, is deprived, in part, of its peculiar disagreeable flavour, by rectification over fresh-burnt charcoal

and quick-lime. Of course the English malt spirits are not fit for the purpose; but either cider, raisin, or crab spirits may be made use of. Some brandy-dealers employ a spirit obtained from raisin wine, which is suffered to pass into an incipient acescency. This spirit partakes strongly of the flavour which is characteristic of French brandy.

But the readiest method of flavouring brandy, and the best adapted for the publican and innkeeper, is as follows: To ten gallons of brandy, add ten pounds of bruised prunes, an ounce of pounded terra Japonica, three ounces of spirits of sweet nitre, an ounce of saffron, and half an ounce of mace; but the two last-mentioned ingredients shiould, previous to the mixing, be steeped in a pint of brandy for about the space of a week or ten days, and shook up once or twice a day, and the liquor should be previously strained before it is added to the other ingredients. Or you may much improve the flavour of your brandy, by the mere addition of some bitter almonds, sugar candy, and

prunes, all being well pounded previous to their being added to the spirit.

To give new brandy or rum a ripe taste, or the quality of age, and make it resemble brandy or rum which has been long kept in oaken casks, oak saw-dust and a spirituous tincture of raisin-stones are used; and in order to make these liquors assume an oily consistence, and the bead, or heading, when agitated in the proof-phial, or drawn in a glass, adopt the means prescribed for producing "the beads." The mixture of thirty drops of liquid ammonia with a gallon of new brandy, will also give it the apparent qualities of age; but remember to well agitate the acid with the liquor.

But in all your attempts to flavour brandy, or any other spirit, you should recollect, not to perform the operation on a large quantity of goods at once; as they do not long preserve the artificial flavour or quality. It is advisable only to prepare what is necessary for present use, or at least what you expect will be soon consumed.

British Brandy.

British brandy is generally compounded of rectified spirits, vinegar, orris root, raisins, vitriol, colouring, &c. To these ingredients, nitrum dulce, tincture of raisin-stones, tinctura Japonica, cherry-laurel water, bitter-almond meal, cassia-buds, prunes, sugar candy, and extract of capsicums, or of grains of Paradise, are added by some distillers. Others entirely omit the vitriol, the cherry-laurel water, and the extracts. The materials are proportioned according to the taste or inclination of the compounder. As many of the materials above stated, are highly deleterious, it seems necessary to caution publicans and spirit-dealers, that a good British brandy may be composed out of the innoxious part of the above-mentioned ingredients ; and by adding to them a portion of good French brandy, an imitation brandy may be made, nearly equal to foreign.

15. Management, &c. of Rum.

Rum, of which there are various sorts and qualities, according to the place of its produce, and the particular mode of its manufacture, is a spirit distilled from molasses, and other coarse saccharine matter, procured during the manufacture of raw sugars by the planter in the East and West Indies; but it differs from what is denominated sugar spirit, as it contains more of the natural flavour, or essential oil, of the sugar-cane;—a great deal of raw juice, and even parts of the cane itself, being often fermented in the liquor or solution of which the rum is prepared.

Rums are imported into this country from the West India sugar-islands,—Jamaica, Barbadoes, Antigua, and other islands; but the Jamaica produce is the first in point of quality; the Leeward-islands rums being inferior to it in flavour, strength, and value. The Bengal rum is not, when it has attained a proper age, in any respect inferior to that of Jamaica; yet but little of that variety ever reaches

the British market, on account of the partiality to the West India produce, and the countenance given by the Government to the interest of the West India planters: It is unnecessary to state, that the greater part of the rums sold under the denomination of Jamaica produce, is not the manufacture of that island. Rum, like brandy, is naturally colourless; it derives its colour from the cask in which it is contained, as is evident from the circumstance, that, among a hundred puncheons, you will rarely see ten of the same colour, which is no doubt occasioned by the newness of the casks, and from some of them being fired in the inside more than others.

In purchasing rums, dealers should always make choice of the strongest over-proof they can obtain; and this for two especial reasons. In the first place, by purchasing the over-proof, you are more likely to have it free from adulteration. Secondly, as the Excise duty is charged only on the over-proof, consequently, the more over-proof you are charged, the

greater the advantage will be to you. Thus, if you purchase a puncheon of rum, which is charged forty gallons over-proof, as you pay the duty only on the over-proof, if you add forty gallons of water, in order to reduce to merchantable or saleable-proof, you will have an additional forty gallons of rum, without paying any farther duty than you paid on the over-proof. Rums are frequently imported into this country as high as forty per cent. over-proof; but that of the finest flavour is generally from fourteen to twenty per cent. over-proof.

The best state in which rum can be imported or preserved, is that of rectified spirit; as it may thus be conveyed in, or occupy but half of its usual compass. Of course it can be reduced to its proper proof-strength, as wanted.

In the selection of rum, much experience and judgment are requisite. That rum which is of a pale, brownish, transparent colour, of a smooth, oily, grateful taste, and a good consistency, is the best; that of a clear limpid colour, and a hot pungent taste, is new, or dashed with

foreign spirits. Never buy rum of a still-burnt flavour.

Dealers are allowed to keep their rums in bond, and at the expiration of the period of time specified in the bond, they may renew their bond, which enables them to allow their goods to obtain age, without incurring the outlay of the Excise duty, which is not payable until the commodity is taken out of bond.

This is the preliminary information necessary to be known by every dealer in rum. I shall now proceed to give the necessary instructions for making up, or lowering your goods.

On the arrival of the West India fleets, it is usual for dealers in spirits to purchase large quantities of rum from the importers at once, and acquaint their correspondents therewith, and the price they can afford them at. Part of the goods is generally bonded by the purchaser, and preparation being made for its reception, the remainder is carted home, and started into a back, or large vessel, and the over-proof reduced with water.

The quantity of water added, is of

course equal to the quantity of over-proof. This is the general reduction. But if, instead of adopting this method of reduction, you add to the amount of the over-proof, two-thirds of water, and one-third of fine strong beer* (and I know of none equal to the Taunton beer), you will make your rum much softer and finer, and it will admit of a still further addition of water to bring it to hydrometer proof; it will also cause it to carry a better head; then well stir or rummage the mixture, and in a few days it will be fine, and fit for use; and if a further reduction is necessary, add pure spring water, recollecting that the water used in reducing foreign spirits, should always be that which has been boiled, and is cold, as the rawness is thereby taken off, and the water made soft. A good saleable strength for rum, is one in ten under-proof.

* The advantage of using porter in the making up of rum, is evident from the circumstance, that empty porter-casks are sent out to the West Indies for the purpose of being returned filled with rum; and the rum so treated, is the best flavoured, for its age, of any that is imported into this country. Where porter itself is not made use of, its grounds or sediments will be found of great use in improving the flavour of rum.

By mixing the Leeward islands rums with the Jamaica produce, and letting them remain in the back till they are wanted, you may make a good merchantable rum, as the various liquors will have become greatly improved and mellowed in their flavour. You colour and produce the bead strength of rum in the same manner as has been directed in the case of brandy. The bead for rum may also be produced by whisking up three pounds of clarified honey in a can with some of the rum, and having poured the mixture into the puncheon, stir it well.

This is the most tradesman-like manner of lowering rum ; but many of the trade lower with rectified spirits of wine or molasses, spirits of vitriol, and sugar ; but these ingredients spoil the flavour of the goods, and do not yield so high a profit as the more tradesman-like method above-mentioned.

Some dealers add a portion of shrub, and, in the adulteration trade, the flavouring ingredients, as they are termed, namely, extract of grains of Paradise, or

of capsicums, and extract of orris root are added, to give the appearance of greater strength, and cherry-laurel water, for the purpose of giving it a kernel flavour.

To remove the blackness of rum, which it sometimes contracts by coming in contact with nails or iron of any kind, mix three or four pints of skimmed milk in a can, with a gallon or two of the rum, and pouring the mixture into the puncheon, stir it well about; having bunged up the cask, the rum will become bright in ten or twelve days, and may be racked off.

Brandy and Geneva which have lost their colour from the same cause, may be managed in the same manner, or you may restore discoloured brandy by mixing a little of the brandy with some skimmed milk and treacle, or by isinglass, after having been well beat and shredded fine, boiled in water till dissolved. Then proceed as above mentioned. The method of clarifying Geneva or Hollands is mentioned under the head **GENEVA**.

16. *Management of Geneva.*

Hollands, or as it is sometimes called, Geneva (probably from the manufacture having originated in the city of Geneva), is made in several parts of the Dutch Netherlands. The best that is imported, is made at Scheedam and Rotterdam. An attempt was made, during the administration of the late Mr. Pitt, to establish a manufactory of this article at Maidstone; but the Maidstone Hollands never acquired much reputation, and the concern, after languishing some years, terminated in a bankruptcy. Some attempts have, however, been made to revive it.

The finest Hollands Geneva is said to be made from a spirit drawn from wheat, mixed with a third or fourth part of malted barley, and twice rectified over juniper berries; but in general, rye meal is used instead of wheat. And in the manufacture of this article, the Dutch distillers pay so much regard to the water employed, that many of them send vessels to the river Meuse on purpose to fetch it; and even

those who will not incur this expence, use the softest and clearest river water they can get.

Hollands is generally one to ten over-proof when imported, and is very difficult to manage.

When you wish to lower it with British spirits, you should take particular care to choose a good, clean, bright spirit for the purpose. Your water should be particularly clean, and of course boiled. Add a sufficient quantity of lime-water; and stir the whole well together for five or six minutes, that the ingredients may become incorporated. Should the liquor run ropy, or that you are not satisfied with the colour, run it through the filtering bag; if you are not satisfied with it then, repeat the operation till it passes through bright; and this object may be greatly promoted by throwing some alabaster-powder at the bottom of the filtering bag. Or you may improve the colour by boiling alum and salt of tartar in a couple of quarts of water, till it becomes milk-white, and when the mixture is nearly cold, stir

the Hollands, and pour the mixture into it at the same time. The proportion of this kind of fining is, half a pound of alum and an ounce of tartar to a piece of goods containing thirty gallons.

The blackness which Hollands sometimes contracts, by coming in contact with iron, may be carried down by putting a dissolution of two ounces of isinglass and a quart of skimmed milk into the spirit. When the colour is very black, which will happen by merely an iron nail having fallen into the liquor, there is no remedy, but to have the commodity distilled over again. For improving the flavour of Hollands, the use of elderflowers and rose-water will be found of advantage.

17. *Management, &c. of Gin.*

Of this ardent spirit, the English distillers manufacture two sorts, denominated the common, and the best. The common kind is made of malt spirits, oil of turpentine, and bay salt. The better sort is drawn off by distilling proof-spirits over juniper-berries, in order that the spirit

may imbibe the flavour of the berry and water. The malt spirit is usually obtained from a mixture of malt and barley; sometimes both molasses and corn are employed, particularly when there is a scarcity of grain.

When you order British gin, you should desire it to be sent "strong, unsweetened," which will be of the strength of one in five, which is termed in the trade, twenty-two per cent. under proof. If the puncheon consists of one hundred and twenty gallons of spirit, you may draw off about twenty gallons of the spirit. Then take a quarter of an ounce of oil of vitriol, half an ounce of oil of almonds, a quarter of an ounce of oil of turpentine, one ounce of oil of juniper-berries, half a pint of spirit of wine, and half a pound of lump sugar. Beat or rub these ingredients in a mortar; and when well rubbed together, have ready prepared, half a gallon of lime-water, one gallon of rose-water, and mix the whole in a can or pail, till every particle is dissolved; then dissolve twenty-five pounds of lump sugar in about twenty

gallons of boiled water*; and pouring the whole into the cask, rummage its contents, that the ingredients may incorporate. But as this dilution of the spirits produces a turbidness, because the oil and flavouring substances, which the spirit holds in solution, have become precipitated by virtue of the water, and have thus caused the liquor to assume an opaline colour, it will require a length of time to elapse before the mixture will become clear again by subsidence: a more expeditious manner of clarifying is then necessary; and this may be accomplished by boiling half a pound of alum, and the same quantity of powdered salt of tartar, in three quarts of water, till the dissolution becomes milk-white, when it should be poured milk-warm into the cask, and the whole well stirred, or rummaged. Roche or Roman alum is sometimes employed, without any other addi-

* By the addition of this quantity of liquor, the mixture will be full glass-proof; but you may lower as much as you please; for there is no law extant, limiting the extent to which this compound may be reduced.

tion, for clarifying spirituous liquors; and by some dealers, a dissolution of subcarbonate of pot-ash is substituted. And instead of the lime-water, sour cider is sometimes used, and a much larger quantity of sugar than has been above specified.

If you do not wish to reduce the whole puncheon at once, draw off such portion of it as you think proper, and make the reduction by the addition of *liquor*, in the proportion of one gallon in six, and it will be then, as before stated, glass-proof. You may then proceed as before stated, using proportionate quantities of the ingredients; or to every fifteen gallons of the gin and liquor, put a pound of clarified sugar, when in nearly a cold state, stirring the whole well together; clarify with an ounce of alum and the same quantity of powdered salt of tartar, boiled in about a pint of water, till the dissolution becomes milk-white, when it should be poured milk-warm into the cask, and the whole well stirred or rummaged. I have omitted to mention here the oil of vitriol; and I

recommend it not to be used in the foregoing preparation.

These are the ingredients used, and the method of fining adopted by the more respectable dealers. But among those who carry the adulteration trade to its height, extracts of capsicums, grains of Paradise, angelica and orris roots, sulphuric ether, orange-peel, oil of cassia, carraway, coriander and fennel seeds, rectified spirits of wine, with the necessary quantity of heading, are employed. The quantities of these dangerous ingredients are of course varied according to the judgment of the operator, and what he conceives to be the taste or liking of his customers.

The use of these ingredients in making up and flavouring gin, is as follows:

The oil of vitriol is to keep up the appearance of strength, and impart pungency to the goods, when applied to the nose, as the extract of the capsicums or of the grains of Paradise do, when applied to the taste. The extracts of orris and angelica roots are used for imparting a

fulness of body and flavour to that vast proportion of the compound, which is merely water, varying from one-half to nine-tenths of the whole, according to the conscience of the compounder. The oils (particularly that of turpentine), and the sulphuric ether, are intended to give what is termed a "delicate flavour;" while the article "heading," or the beads, is intended to give the appearance of strength, or being highly spirituous. The sugar or sweetening is intended not only to conceal the strength, but, by the fulness which it imparts to the palate, to prevent a detection of the other delectable ingredients made use of in the composition of the article. And the method of fining among these people is, by means of a solution of subacetate of lead, and then of alum; a practice which is highly reprehensible, as vestiges of the lead may be detected in the spirit; because part of the sulphate of lead produced, remains undissolved in the liquor, which it thus renders highly poisonous. This dangerous process is adopted by the adepts, or "the

knowing ones," because its action is more rapid in clarifying spirituous liquors, and imparts to them a "fine complexion," as it is termed in the adulteration trade.

18. *Management of Cider.*

In the management of cider, you should be careful not to stow it in too warm or too cold a place; in a warm cellar, the fermentation will be too rapidly excited, so as to bring on its second or acetous degree; in too cold or damp a cellar, the fermentation will be tardy and imperfect. If cider ferments too strongly, or is becoming insipid or subacid, the best preventive is the addition of brandy. But the preferable way of treating cider, when it fails, or is becoming acid, is to encourage the acetous change, and convert it into vinegar. All preparations used for fining cider, are highly injurious to its quality: racking from the lees into fresh vessels, after the fermentation has moderated, is the only proper mode of removing the impurities. Acidity may be corrected in

the same manner as is adopted in the case of wine and stale beer; but it should be recollected, that all corrections in this respect, are but temporary stops to the article becoming in its nature vinegar, except it is used soon after the application of the neutralizing ingredient.

In bottling cider, or any liquor, take care that the bottles are quite clean and dry, and select settled weather for the purpose. Fill them in the same manner as directed for wine, lest the bottles should burst, if filled too full. Put into every bottle a small lump of fine sugar or sugar candy, and immediately cork with the best corks that can be obtained, and having secured the bottles with wire, pack them in the coldest part of your cellar, in an upright position, as in that position they will be less liable to burst; but take care that the straw in which they are packed is thoroughly dry, or the liquor will acquire a very unpleasant musty flavour. After it has been in bottle four or five months, bring it from the cellar to a place of warmer temperature, prior to its

being used, which will increase its transparency, and impart to it the flavour required in good bottled cider. But should you have occasion to take the article into use before this time, always keep a few bottles in a warm place, to get ripe, and be ready for use, supplying the place of those which may be exhausted. A wine glass of brandy added to every bottle, will enable the cider to keep longer; but it will deprive it in some measure of that beautiful sparkling appearance which is the property of well-made cider.

19. *Management of Porter and Ale.*

The defects of ale and beer, which publicans and innkeepers are particularly interested in redressing, are when those liquors become hard, stale, flat, dead, tart, or ropy: the remedies to remove these defects, and to fine, preserve, or recover these liquors, are as follow:

When beer drinks hard and stale, to correct the acidity, put a pound of clarified sugar, two ounces of salt of tartar,

and a pound of chalk, into a hogshead of such beer, and then agitate the mixture with the fining-stick for the space of ten minutes, for the purpose of promoting the incorporation of the materials. By this method, hard and stale beer may, after having stood undisturbed before it is tapped, be considerably improved both in taste and quality.

To restore or recover flat or dead beer or ale, take four or five gallons out of the hogshead, and boil them with about four pounds of honey for the space of half an hour; take off the scum, and when cold, pour the mixture into the hogshead, stirring the whole well for about ten minutes; then bung down, and in the space of a few days the beer will be fit for use, and drink brisk and pleasant, by reason of the slight fermentation that has been occasioned. Or withdraw a gallon of the beer, and having steeped half a pound of hops in it for the space of ten or twelve hours, and boiled the mixture with the addition of three pounds of honey for half

an hour; put the preparation into the cask, and having agitated the whole with the fining-stick for the space of ten or twelve minutes, bung down as soon as you observe the frothing to subside.

When malt liquor has become tart, a circumstance which frequently happens during the heat of summer, throw in a handful of pulverized calcined oyster-shells, and briskly stir the whole with the fining-stick; or when you find malt liquor becoming stale, draw off four or five gallons of the liquor, and put about a pound of fresh-slacked lime into the butt, stirring as before; when you bung down, return the liquor you withdrew; but recollect to leave the spile-peg out as long as any air escapes.

But when your ale or beer is on draught, should they become stale, put into the vessel or glass from which it is to be drunk, a small portion of salt of tartar, or carbonate of soda, in powder (in the proportion of a tea-spoonful to a quart of liquor), and draw the liquor upon it; by doing so

you will produce a fine creaming head to your liquor, and completely remove the staleness.

Malt liquor becoming stale, may also be preserved in a mellow state for a long time, by mixing two pounds of treacle with two pounds of oyster-shell powder into a stiff paste, and putting the same in narrow stripes, or long pieces, into the butt.

When beer becomes ropy, the defect may be removed in the course of a few hours, by hanging a small bunch of hyssop in the cask, attached, by means of a string, to the bung-hole.

When beer has become foul or turbid, and deficient in colour, from insufficient fermentation, you may cure the defect by either of the following methods: First, dissolve shredded isinglass, by boiling it in stale and perfectly clear beer. When cold, put the mixture into the butt, and stir well with the cleft-stick. Of this preparation, one pint is the usual proportion for a barrel, but sometimes two, or even three pints are found necessary.

Secondly, dissolve isinglass in some stale beer, and to a quart of the mixture add a handful of salt, the same quantity of well-dried chalk, scraped fine, and two quarts of molasses; mix the whole with a gallon of the beer to be fined; pour the composition into the butt, and stir well, to incorporate the ingredients. When the frothing has subsided, bung up, and in the course of a few days the liquor will be fit for use. Thirdly, dissolve two ounces of isinglass and two pounds of loaf sugar in a sufficient quantity of the beer, and with the addition of two quarts of water, whisk the composition together; then stir the beer well with the fining-staff, at the same time throwing in the composition; bung up, and in the course of two or three months the beer will appear of a fine colour.

It is proper to observe here, that besides being made of good materials, all malt liquors require good management in order to preserve them. From bad cellaring, and a variety of causes before stated, they ferment in the cask, and consequently

turn thick, sour, &c. In order therefore to obviate these results, you should, at different periods, carefully watch their progress, by drawing a little into a glass from the peg-hole, to ascertain their state of brightness or transparency, for that quality cannot be produced without the liquor going through the several stages which it has to pass after fermentation. The density of the atmosphere tends greatly to impede the vivacity of beer for a time, but good vivid beer will of itself resume its original brilliancy, when the atmospheric air becomes rarefied. And though fermentation may be occasioned in malt liquor by a change of weather, bad cellaring, or other causes, the beer will often fall fine of itself, and grow mellow; but its progress requires constant watching.

The same care that is required to stop the fermentation of malt liquor in hot weather, is required in cold weather to promote it; or it will be quickly spoiled and become thick from any inattention in this respect. You should therefore be very

careful, especially when the weather is frosty and intensely cold, to keep the cellar warm, and in that degree of heat (viz. 60°) which is necessary to promote fermentation. When the weather is frosty, shut up all the lights or windows of your cellars, and cover them close with horse-dung, by which precaution your wine, beer, &c. will be kept in a proper and temperate heat. A good thermometer is also a very necessary appendage to every cellar, in order to ascertain the requisite temperature.

Another observation on the same subject, is deserving of attention.

In order to keep strong beer in a proper state of preservation, you should recollect, that when once the cask is broached, regard must be paid to the time in which it may be expended; for if there happens to be a quick draught for it, then it will last good to the very bottom; but if there is likely to be but a slow draught, as soon as you have drawn off half of it, the best way is to bottle the remainder, or it will become flat, dead, or sour. It also should

be recollected, in allowing malt liquor to attain its maturity, that in proportion to the quantity of liquor which is inclosed in one cask, so will it be a shorter or a longer time in ripening. A vessel which contains two hogsheads of beer, will require twice as much time to perfect itself as one which contains only one hogshead; and it is found by experience, that no vessel should be used for strong beer which is intended to be kept, containing less than a hogshead; for it is an invariable result, that the larger the vessel is, in which malt liquor is preserved, the longer will the liquor be kept in preservation, and the more it will have improved in flavour and quality. I have tasted ale, preserved for the period of twenty years, in vessels containing fifty hogsheads of liquor, almost equal to spirituous liquor in strength, and of exquisite flavour and mellowness.

As small portions of beer and ale are often left in different casks, on account of some imperfections in regard to taste or colour, it may be useful to publicans to apprise them, that by mixing the whole

together in a vat, and, after having well rummaged the same with the fining-stick, to proceed as follows: Take an adequate portion of malt and hops, and having mashed the malt, draw off the wort on the hops; then boil the hops, wort, and stale or refuse beer, for about the space of an hour; dip the liquor, cool, tun, and ferment as usual. You must proportion your materials according to the quantity of stale beer; if you have about thirty gallons of it, add three and a half bushels of malt, and five pounds of hops, with a sufficient quantity of water to form a hogshead of beer when tunned.

The above are the remedies of which a publican or innkeeper of character and principle may avail himself, in the preservation and management of malt liquor; but there are several other practices in use among that part of the trade who have no defined notions of right and wrong. As they are mentioned in those highly pernicious publications which have been got up by ignorant and unprincipled men who have catered for the avarice and im-

positions and dangerous practices in use among the dishonest part of the trade, under the specious and delusive titles of Guides and Directors for Publicans, Innkeepers, Vintners, Wine and Spirit Dealers, &c. it seems necessary to caution the fair dealer against the consequences of practices so highly deleterious to the public health.

The method of bringing beer forward, recommended in one of those spurious publications—(all of which ought, as the author of “Disease and Death in the Pot and the Bottle” justly observes, to be burnt by the hands of the common hangman, and the compilers prosecuted for the dangerous consequences their deleterious receipts are likely to produce on the health of the public; for it cannot be doubted, but that highly injurious effects must be produced by them, though imperceptibly received by the constitution;)—is, to mix oil of vitriol with water, in the proportion of one part of acid to eight parts of water; then let the composition be gradually added to the new beer, and be well

mixed with it, till the requisite degree of hardness is produced. The receipt-maker tells you, that about four ounces of alum added, will greatly improve the deadly composition, and give the new beer the taste of beer twelve months old.

For the purpose of colouring beer, and giving it a fine head, the same beer-doctor directs you to make use of the composition known in the trade under the name of *colouring matter*, and which consists of sweet wort, molasses, coccus Indicus, and copperas, boiled up together. Or, he informs you, that by dissolving a table-spoonful of equal parts of powdered alum and green vitriol in a pint of beer, and stirring the composition well into the liquor, you will occasion a fine white head to be formed on the beer when drawn. And this wiseacre of an instructor tells you, in the plenitude of his wisdom and honesty, that "if ten times the quantity were used, it would not at all be prejudicial." You see how necessary it is to be on your guard against such instructions. Were any calamitous results

to be occasioned to the health of the consumer, and the offence be proved against you, your life, as the author of "Disease and Death in the Pot and the Bottle" observes, would be the forfeiture.

I have stated these instructions, that you may perceive how dangerous it is to trust to directions of the sort. But as your beer may be deficient in colour and heading, defects which may probably affect your interests in the estimation of your customers, it seems necessary to state those remedies which are harmless in themselves, for removing these defects. They are as follow :

Having boiled fourteen pounds of sugar and one pint of water until it becomes apparently black, add to the composition as much lime-water as will make it into a syrup. A very small quantity of this composition will produce a rich brandy colour when added either to spirits or pale beer. And when you find your beer deficient in heading, make use of salt of tartar or carbonate of soda, as directed at page 138, ante.

Another of the dangerous recipes given in those culpable publications to which I have alluded, is the following; the combination of the infernal contents of which, is denominated *Essence for making up Porter*.

Boil one pound of Spanish liquorice in a gallon of water till dissolved; add a pound of extract of gentian-root, and four ounces of black extract, and let them remain in liquor till they become soft; and having boiled an ounce of capsicums in a quart of water for the space of a quarter of an hour, strain off the liquor, and add it to the other ingredients; then take ten pounds of treacle, and a tablespoonful of heading; mix up all well together, and make up the composition to two gallons, with stale beer. This quantity will convert a butt of weak beer into good porter; and to give the mixture the appearance of age, add a pound of sulphuric acid (oil of vitriol) carefully mixed in two quarts of water, in which four ounces of alum has been dissolved, stirring the mixture well. And the same un-

principled man, with the most audacious ignorance (indeed it cannot be too harsh a term, considering the destructive nature of his diabolical directions, to say villany), directs you, if black extract cannot be obtained, to get a pound of good coccus Indicus in powder, and having boiled it in two gallons of water for an hour, to strain the liquor off, and add it to the other ingredients.

If you are aware of the poisonous nature of some of the mineral and pungent vegetable ingredients above specified, you will not deem the castigation too severe, which the public-spirited author of "DISEASE AND DEATH IN THE POT AND THE BOTTLE" has given those who wickedly or inadvertently make use of them. It is true, that weak beer may be greatly improved by a judicious use of the harmless ingredients specified in the above infernal receipt; but I believe that no honest man, who values either his reputation or his life, would willingly make use of the poisonous ones; for though the injurious effects which they have on the constitution of the consumer are silent and imperceptible, yet they are

sure and decisive in their result; their potency must be deadly indeed, to produce instant and visible effects. As Mr. Accum, in his book on Culinary Poisons, observes, the dealer who practises these dangerous sophistications, adds the crime of murder to that of fraud, and deliberately scatters the seeds of disease and death among those who contribute to his emolument!

As I have mentioned the bottling of malt liquors, it seems necessary to say a few words for the proper management of this part of cellaring.

As a necessary preparation for executing this business properly, you must take care that the bottles are clean and well dried; for wet bottles will cause the liquor to turn mouldy, or mothery, and consequently the liquor will be spoiled. Your corks should also be new and sound; for if the air should get into the bottles, through any defect of the corks, the liquor will grow flat, and never rise. You should also as scrupulously reject corks that have been used; for if they be in the least degree musty, they will communicate their ill flavour to the liquor. Also observe,

in the bottling of malt liquors, that the top and middle of the hogshead are the strongest, and will sooner rise in the bottles than the bottom. And also recollect, that when you begin to bottle a vessel of any liquor, not to leave off till the whole is bottled, otherwise it will have different tastes; and let the bottles stand till the next day before you cork them, by which the beer will be brought to a proper degree of flatness, and the corks prevented from flying, or the bottles bursting. Let the bottles be corked as close as possible, and recollect to leave the space of about an inch between the bottom of the cork and the liquor, or the bottles will burst. To make your liquor brisk when opened, add to each bottle a lump of loaf sugar, or a tea-spoonful of moist sugar, with two or three cloves. Pack the bottles in the binns on their sides in dry sand, as it prevents the access of air more effectually than saw-dust will do. But if you want part of the liquor to ripen quickly, place the bottles in a warm situation for a few days.

20. *Cordials and Compounds.*

In the following computations for the composition of cordials and compounds, the various proportions are those which are generally used for producing the usual merchantable article. But if the operator wishes to make his goods of an inferior or a higher quality, so as to suit his customers, and adapt them to the peculiar nature of his business, by increasing or diminishing the quantities and qualities of the ingredients, he, of course, will increase or diminish the flavour, strength, and quality of their goods.

In the preparation of cordials and compounds, the following syrup, or capillaire, may be used advantageously instead of sugar.

With four pounds of lamp sugar and five pints of water, mix well or beat up the whites of two eggs; then boil the whole gently for the space of half an hour, skimming it carefully; strain through a flannel bag, and while hot, add half an ounce of essence of lemon, or a pint of

orange-flower water, mixing the whole well together; put the mixture into a clean earthen pan, and when cold, pour it into a stone bottle for use. Larger or smaller quantities are made by using the same proportions. This preparation is also very convenient for sweetening grog, punch, negus, &c.

Though the following receipts are formed on given proportions of ingredients, yet it must be obvious that any quantity, even on the small scale of a quart or a pint, may be readily made, by reducing or increasing the ingredients proportionally; and they may be very readily varied to suit the taste of your customers, either stronger or sweeter, or less so, as is most agreeable to them. For the convenience of the retail dealer, the ingredients may be mixed in a few minutes, and if carefully prepared, will be fit for immediate use.

It is also proper to premise, that all oils used in the preparation of compounds and cordials, should be well killed before you introduce them into the mixture. To accomplish this purpose, proceed as follows:

Having dried a little of the lump sugar before the fire, pound the sugar and the oil well together in a mortar ; then add your spirits of wine by degrees, and continue stirring the whole well together one way (that is, either to the right or to the left), until you observe the oil completely killed. But you should recollect, that before the spirits of wine are capable to kill the oil, they must be strong enough to fire gunpowder. In order to ascertain whether they possess this quality, put a little gunpowder into a table-spoon, and wetting it with some of the spirits of wine, set the mixture on fire by means of a bit of paper ; if the spirits of wine are of a proper strength, the powder will explode ; but if not of their full strength, it will remain wet when the fire has expended itself. By keeping some of the different oils prepared by you, you may flavour according to the respective palates of your customers.

The process of fining cordials is the same as that of fining spirits and wines. If they do not run bright in the first trial, return them into the filtering bag again ; repeat the operation as often as necessary,

and either mix a few alum-finings well with the liquor in the bag, or place the vessel containing the liquid in hot sand and water, till it becomes bright.

Peppermint Cordial.

This commodity may be made only of spirits of wine, or of gin and a portion of spirits of wine.

If you wish to make with spirits of wine: For ten gallons of peppermint mix an ounce and a quarter of oil of peppermint, and twelve and a half quarts of rectified spirit of wine, well together; then add five gallons of syrup, and the necessary quantity of water. If instead of the syrup you make use of sugar, the proportionate quantity is about twelve or thirteen pounds, which, having been clarified, should be poured into the cask together with the preparation of the oil of peppermint and sugar, as has been above stated; then pour in the spirits of wine, and having well roused the mixture for some time, fill up the cask with the necessary quantity of water, having previously boiled an ounce

of alum in a pint of the water; and when this is poured in, and the whole re-agitated again, bung down, and the mixture will be fit for use in the course of a fortnight.

If you intend your composition to consist partly of gin, then for ten gallons take six gallons of strong gin, the quantity of syrup or sugar, and oil of peppermint above stated, half a pint of spirits of wine, and proceed as above directed. When you prefer using clayed sugar to lump sugar, generally about one-seventh part less is required.

Aniseed.

For five gallons: Having killed half an ounce of aniseed with half a pint of spirits of wine, as directed in the preparation of peppermint, add six pounds of clarified lump sugar, or two gallons of syrup, with three gallons of rectified malt spirit, and three quarters of an ounce of alum dissolved in boiling water; and having rummaged the whole well together, fill up with water, and fine if necessary. Instead

of the malt spirits some make use of rectified spirit of wine, in the proportion of about a quart of the latter to a gallon of the former.

Carraway Cordial.

Carraway cordial may be made either of spirits of wine or British malt spirit. If made of the former, for two gallons, having killed a quarter of an ounce of carraway in half a pint of spirits of wine, mix up the composition with two quarts of spirits of wine; then add two pounds of clarified loaf sugar, or a gallon of syrup, and ten ounces of cassia and carraway seeds which have been well pounded and steeped for three or four days in a quart of the spirit; then, having filled up with the necessary quantity of water, rummage and fine as directed for peppermint, if requisite. If British spirits are used, the quantity is five quarts; the other ingredients the same as before. Instead of the carraway and cassia seeds, some make use of cassia lignea oil, and introduce the rinds of a few lemons and oranges into the cask.

Clove Cordial.

If you make clove cordial of rectified spirits of wine, to make two gallons, take three quarts of rectified spirits of wine, and having mixed it well with half an ounce of oil of cloves previously killed, add a pound of clarified sugar, and having filled up with the requisite quantity of water, rummage the whole well together. If you use British rectified spirits, the necessary quantity is a gallon and a half. To colour the mixture, introduce half a pint of elder juice, or put some archil into a bag, and press it between your hands into the spirit, till it assumes a deep red colour. If you wish the composition to be white, of course you do not use the elder juice or the archil. The coloured clove cordial must fine itself, but the white, if necessary, may be fined the same way as directed for peppermint. Some put a pint or a quart of cherry brandy into the mixture, and also a quarter of a pound of clove pepper ground to powder.

Cinnamon Cordial.

To make ten gallons of this cordial : Having let seven ounces of cardamum seeds, and half a pound of dried orange or lemon peel, soak for a day or two in a little spirits of wine, mix an ounce of the oil of cassia lignea, previously killed, with six gallons of rectified British spirits, or three gallons of spirits of wine ; then add eight pounds of clarified sugar, or the proportionate quantity of syrup, and the necessary quantity of water ; and having mixed the whole well together, colour with saffron or brandy colouring. Occasionally agitate the mixture ; and when you observe the ingredients well incorporated, let it stand to fine ; but should this process not readily take place, fine with isinglass.

Citron Cordial.

Having bruised in a mortar to a pulp three citrons, half a pound of Turkey figs, quarter of a pound of prunes, and quarter of an ounce of cloves, steep the mass for a

few days in spirits of wine ; then add three pints of French brandy, a pound of clarified sugar, or the proportionate quantity of syrup, and the necessary quantity of water to make a gallon of cordial. If you desire the cordial to assume a verdant or pale green colour, which is preferred by most people, instead of brandy you must use rectified British spirit ; the prunes must also be omitted, and you must squeeze through a cloth the juice of boiled spinach, and add to the cordial a sufficient quantity to produce the colour desired. Instead of the citrons, figs, prunes, and cloves, some persons make use of essence of lemon and bergamot, and the essential oils of orange and cloves. Where these ingredients are preferred, the oils and essence must of course be killed. The best way of proceeding with the citrons, is to pare them, and dry the parings in the sun. Beat the pulp of course with the other ingredients, and when the rinds are sufficiently dried, beat them in like manner, and infuse them in a little spirits of wine before you add them to the other ingredients.

Orange Cordial.

This cordial is made thus: Having steeped the rinds of a dozen Seville oranges and three lemons in five quarts of brandy or rectified spirits of wine for about the space of a week or ten days, squeeze out the juice of the oranges and lemons into some water, and add five pounds of clarified sugar, or the proportionate quantity of syrup; fill up with water sufficient for a four gallon cask, and mix the whole well together. The cordial, if left at rest for the space of three or four months, will be very fine and fit for bottling.

Coriander Cordial.

Having previously steeped half a pound of bruised coriander seed and two ounces of carraway seeds in two quarts of rectified spirits of wine or British spirits, for the space of a week or ten days, taking care that the mixture is well stirred two or three times a day, add four pounds of clarified sugar, or the proportionate quantity of syrup; fill up with water to make

four gallons of cordial. Agitate the whole well together, and when the ingredients are sufficiently digested, and the liquor fine, it will be fit to draw off.

King's Cordial.

This is one of the most expensive cordials in use; it is made as follows: Having steeped a quarter of an ounce of bruised caraway seeds, the rind and juice of three lemons, an ounce of mace, the same quantity of cinnamon, and half a nutmeg, grated in two quarts of East India Madeira, and the same quantity of cherry brandy, for the space of ten or twelve days, add two pounds of clarified loaf sugar, or the proportionate quantity of syrup, and a quart of strong green tea; fill up with water to form two gallons of the cordial; and having well agitated the whole, let it stand for about ten days, when you may draw off what is fine, and filter the remainder through blotting paper.

By some, this cordial is made by mixing together, for the quantity above-men-

tioned, the essence of caraway, nutmeg, and cinnamon, of each twenty drops, with the Madeira and cherry brandy; and then merely adding the sugar or syrup, and, having filled up with water, agitating the whole together.

Queen's Cordial.

This is another of the expensive cordials; for it cannot be expected that the lords and ladies of the universe can condescend to sully their dainty palate with the cheap and homely beverages of the "multitude," especially as they receive so large sums out of the public purse, and are so well paid for their kind and obliging condescension in lording it over us, their "dutiful and loving subjects."

For three gallons of this cordial: Steep the bruised seeds of quarter of an ounce of cassia, two drachms of mace, quarter of an ounce of caraway seeds, one ounce of coriander seeds, and the juice and rinds of three lemons, in a gallon and a half of cherry brandy, and two quarts of sherry, and fill up with rose-water.

Or, having killed the oils of mint, carraway, cassia, and nutmegs, of each of which you are to take quarter of an ounce, mix them with a gallon of spirits of wine, and then add a gallon and a half of syrup, or the proportionate quantity of clarified sugar, and fill up with water.

Or you may, to the above-mentioned quantity of cherry brandy and sherry, mix the essence of cassia, nutmeg, carraway, and lemons, of each twenty drops ; half a pint of lemon-juice and two quarts of syrup, and fill up with water.

To the sherry and cherry brandy, some add two or three pints of brandy or rum. And instead of the cherry brandy and the sherry, some substitute a gallon and a half of rectified British spirits, and a pint and a half of spirits of wine.

Prince's Cordial, or Heart's Ease.

The method of making this other aristocratical cordial is : Take fifteen drops of oil of carraway, and the like quantity of essence of lemon, and having killed them, mix them with two quarts of cherry.

brandy, one quart of raspberry brandy, the like quantity of raisin wine, two quarts of rectified spirits of wine, a pound and a half of clarified sugar, or a gallon of syrup.

Imperial Ratifa.

Having dissolved half an ounce of compound essence of ambergris in two gallons of spirits of wine, take half a pound of the kernels of apricots, peaches, and nectarines, of each an equal quantity, and one pound of bitter almonds, bruised, and having steeped them in the spirits of wine, add two quarts of raisin wine, or the same quantity of Cape wine, three pounds of clarified sugar, or two gallons of syrup, and fill up with water.

This cordial may be also made of rectified British spirits, with the essential oil of bitter almonds, the oil or essence of lemon or orange, and bergamot, with a sufficient quantity of grated nutmeg, or the oil of nutmeg.

Usquebaugh.

There are different methods of making this celebrated Irish cordial.

First, having bruised and steeped a quarter of a pound of liquorice-root, scraped or sliced, two ounces of bitter almonds, an ounce of coriander and caraway seeds, each, and half an ounce of cloves, nutmegs, and cinnamon, each, in three gallons of rectified British spirits, add five pounds of clarified sugar, or the proportionate quantity of syrup, and fill up with water. These materials require five or six weeks to digest, and should be frequently stirred. The colouring is produced in the following manner: If you wish the cordial to be of a yellow colour, use a little saffron; if green, dissolve sap green in a little water; if brown, make use of brandy colouring.

The second method is, having killed the oils of juniper, aniseed, nutmegs, cloves, and cassia, of each a quarter of an ounce, you should mingle them well with a gallon and a half of spirits of wine, and

having added two gallons of syrup, or the proportionate quantity of sugar, fill up with water.

Some prepare this cordial with peach, nectarine, and apricot kernels, as mentioned for imperial ratifia; while others add a proportion of bruised raisins and figs.

Noyeau.

Having bruised a pound of bitter almonds and one ounce of dried lemon-peel, steep them in four gallons of rectified British spirits, and add seven pounds of clarified sugar, or the proportionate quantity of syrup. If you wish your preparation to assume the flavour of French noyeau, instead of the British spirits make use of French brandy, and employ the kernels of apricots, peaches, and nectarines, as described for usquebaugh, and dissolve the sugar in boiling water, carefully removing all scum that may arise, and adding the liquor when cold to the spirit; and well stir the whole together.

By this process, your noyeau will be

of a white colour; but by putting into the mixture red saunders shavings, you will obtain a beautiful pink colour. Or perhaps the safest plan is, to infuse the shavings in a little of the spirit, and add the tincture afterwards, as by so doing, you will be best enabled to determine the requisite quantity of colouring.

Nectar, or Imperial Nectar.

Having bruised half a pound of bitter almonds, an ounce of dried lemon-peel, an ounce of cinnamon, half an ounce of cloves, and three large nutmegs, steep them in three gallons of British rectified spirits for the space of ten or twelve days; then add three pounds of clarified sugar, or the proportionate quantity of syrup, and fill up with orange or raisin wine. Colour with burnt sugar or brandy colouring. Some fill up with water, and instead of the orange or raisin wine, substitute a quart of spirits of wine; while others use the kernels of peaches, apricots, and nectarines, instead of the bitter almonds. This cordial is also made by steeping the

the peelings of about thirty lemons in a gallon and a half of French brandy; then add the juice, with a gallon and a half of water, five pounds of sugar, and three grated nutmegs; and having well stirred up the mixture, put in five quarts of new milk, boiling hot. After having stood for two or three hours, run the whole through a filtering bag, till it appears fine.

Lovage, or Loverage.

This cordial is made two ways:—First, To make a gallón and a half: Cut a pound of celery in small pieces, and having bruised a quarter of an ounce of mace, half an ounce of cinnamon, and the same quantity of carraway seeds, steep them in a gallon of British spirits, and having added two pounds of clarified sugar, or the proportionate quantity of syrup, fill up with water. Shake or agitate it well, and when it appears fine, it is fit for use.

The second method is: Having killed the oils of nutmeg, cassia, and carraway, of each a quarter of an ounce, mix them well with five quarts of rectified spirits

of wine; then add two gallons of syrup, or the proportionate quantity of clarified sugar, and fill up with water. Colour with burnt sugar or brandy colouring.

Cordial Gin.

Having killed the following oils, namely, oils of turpentine, almonds, and vitriol, one penny-weight each, and of juniper-berries one penny-weight and a half, mix them well with twelve gallons of rectified British spirits; then add half a pint of elder-flower water, and four pounds of clarified sugar, or the proportionate quantity of syrup, and add the requisite quantity of water to make up fifteen gallons. The finings for this mixture are the same as those mentioned for gin.

The various liqueurs known by the names of ratisia of cherries, strawberries, &c., are made by steeping the particular fruit in the requisite quantity of proof-spirit, and adding the necessary quantity of sugar or syrup.

Curaçoa.

To prepare this liquor, bruise eight ounces of dried orange-peel and one ounce of mace, and steep them for ten or twelve days in a gallon of white rum; then dissolve six pounds of lump sugar in six quarts of boiling water, carefully removing the scum, and when cold add it to the spirit.


Cherry Brandy.

Cherry brandy is made different ways; sometimes by pressing out all the juice of the fruit in a press, and putting as much brandy to the juice as it will bear; sometimes it will allow of treble the quantity, while at others, the quality of the juice will not allow of more than double its own quantity. You are then to add about a pound of moist sugar to every gallon of liquor, and half an ounce of cloves and cinnamon, beaten small, to every twenty gallons of liquor. You may take this composition into use in a few days; but of course it will be better if you allow it to obtain age.

But the best and most usual way of making cherry brandy, is (having first picked the stalks from the cherries, and if you do not bruise them, having pricked part of them with a fork, that the flavour of the fruit may be sufficiently extracted), to fill the cask or vessel half-full of Morello cherries; then fill up with rectified spirits; and add the proportions of sugar, cloves, and cinnamon above-mentioned. After the mixture has stood about three weeks, you may take it into use, and draw off the liquor by degrees, as you want it. If you find the colour too high, add more spirits, until you have lowered it to your mind. When you have drawn off all the liquor, you should well bruise the cherries with a stick, and fill up with spirit again, adding the necessary quantity of sugar, cloves, and cinnamon; and in about the course of a month you may begin to draw off again. If you find the liquor turbid, rack it off.

When you have drawn off this second preparation, you may use the cherries a third time, by just covering them with some

over-proof brandy, or rectified molasses brandy, which is generally used for this compound, letting it infuse for six or seven weeks, which by its strength extracts all the juice and virtue out of the cherries; and when you draw off, you must recollect to add as much water as the brandy was over-proof. Before you throw the cherries away, press them, to extract the juice and liquor remaining in them; but as this liquor will be thick, add as much brandy and water as it will bear, and sweeten with sugar and spice as before. After it has stood a few days it will become clear and saleable. Some persons make use of equal parts of black and red cherries, in the preparation of this compound, and add a portion of raspberries, a little orange-peel, and a stick of cinnamon; and when they bottle it they put a lump of sugar into each bottle. Others prepare it thus: For a gallon, mix ten drops of oil of cloves and cloves, each, first killed, with a quart of spirits, then add two quarts of British brandy, two pints of equal parts of black and red cherries, a

pint of syrup, or a pound of sugar; all well mixed together.

The best way, however, of making bottled cherry brandy is, to fill wide-mouthed bottles half-full of Morello cherries, each one pricked in two or three places as it is dropped into the bottle; then add about a quarter of a pound of loaf sugar grated, with some of the brandy, shaking the whole well together until the sugar is dissolved; then fill up with cherries and brandy. In the course of five or six months this preparation will be excellent.

Carraway Brandy.

This compound may be prepared either by using the seeds of carraway and cinnamon bruised, or the essence of those spices.

If you use the first-mentioned ingredients, steep an ounce of carraway seeds, and a quarter of an ounce of cinnamon, with a pound of loaf sugar, or the requisite quantity of syrup, in three quarts of brandy, for about a fortnight, when you may take it into use. If you use the

essence, take of the caraway seed a quarter of an ounce, and thirty drops of the cinnamon.

Raspberry Brandy.

This compound is prepared much in the same manner as cherry brandy is. Others prepare it by putting it into a stone jar, and the jar into a kettle of water, or on a hot hearth, till the juice runs; then, being strained, and half a pound of sugar put to each pint of fruit, it is boiled, and when cold, the juice and brandy mingled together in equal quantities, and well shook and bottled.

Orange Brandy.

This cordial is made by steeping a quantity of thinly-pared Seville orange and lemon-peel in brandy for the space of twelve or fourteen days; then sugar boiled in water is added, when cold, to the liquor, and the oranges are squeezed into it, and the whole well stirred.

Rum Shrub.

To make ten gallons of rum shrub : Put five gallons of proof rum, five pints of lemon juice, twenty pounds of clarified sugar, or the proportionate quantity of syrup, a pint and a half of the rum tincture into a cask, and fill up with pure water.

Some persons manufacture shrub of only orange juice, rum, and loaf sugar. To one gallon of rum, they put two pints of juice, and one pound and a half of sugar ; others use lime juice instead of the orange juice, and some use half orange and half lemon juice ; but if the orange juice is good, it gives better flavour to rum than when mixed ; though a small quantity of essence adds an agreeable flavour to shrub. Or put two gallons of orange wine, four gallons of proof rum, one gallon of lemon juice, one quart of rum tincture, about fifteen pounds of clarified sugar, or the proportionate quantity of syrup, and fill up with water. If necessary, add additional sweetening.

Or this cordial may be made according to the following method: If a gallon, mix eighty or ninety drops of essence of lemon, and a quart of spirit of wine, well together; then add a quart of rum, and a pint of raisin or white currant or orange wine, and shake the mixture well again; having dissolved an ounce of concrete acid of lemon in a pint of water, add this and half a pound of clarified sugar, or a quart of syrup; and having mixed the whole well together, it may be taken into immediate use. Brandy shrub may be made the same way, only substituting brandy instead of rum. If you wish to produce a high colour in either preparation, use brandy colouring. By observing the same proportion, you may make a pint of these cordials almost instantaneously, if you should be out of the liquors.

Brandy Shrub.

To make ten gallons of brandy shrub: Put five gallons of brandy, twenty pounds of clarified sugar, a gallon of lemon juice, and a quart of brandy tincture, and fill

up with the requisite quantity of water. After having well rummaged the mixture, let it stand till it fines itself.

21. *Bitters.*

Spirituos Bitters.

The common gin bitters is made by steeping the oil of wormwood in spirits, in the proportion of one penny-weight to three quarts of spirits. But the best spirituous bitter is prepared by bruising two ounces of Seville orange-peel, the same quantity of sliced gentian root, and an ounce of cardamum seeds, and steeping them in a couple of gallons of gin, occasionally shaking them during the first fortnight they are digesting. In about three weeks they will be fit for use, and if thick or turbid, filter them through cap paper, or the filtering bag. In this preparation some use double the quantity of gentian root above specified, and make the addition of an ounce of dried lemon-peel, and half an ounce of cloves. Others again add a small quantity of the essence

of lemon and orange-peel, and of the oil of wormwood; while many prepare the article by steeping half a pound of bitter almonds, an ounce of dried lemon-peel, and the same quantity of chamomile flowers, in a couple of gallons of gin, occasionally shaking the mixture during the first fortnight of its digesting, and adding any of the ingredients in which the bitter may be deficient. It must however be recollected, that these modes of preparing bitters are fit only for gin and purl. Bitters for more general use are prepared with rectified malt, or molasses spirit, with any of the above-mentioned ingredients, except the gin, according to the pleasure of the maker.

Wine Bitters.

Wine bitters are prepared by steeping one ounce of sliced gentian root, the same quantity of dried orange-peel, and half an ounce of lemon-peel dried, all being first bruised, in a quart of raisin wine; and the infusion will be fit for use in ten or twelve days.

Ale Bitters.

As publicans sometimes make use of this bitter, the method of preparing it is, by steeping two ounces of sliced gentian root, and four ounces of dried lemon-peel, previously bruised, in a quart of ale, for about the space of a fortnight, when it will be fit for use.

*22. Mixtures.**Punch.*

In the preparation of punch, first rub some large lumps of double-refined sugar over the lemons, till the sugar has absorbed all the yellow or outside part of the skins. The tincture thus extracted from the lemon, adds a peculiarly grateful flavour to the punch. Put these lumps into the bowl, with as much more sugar as you think will be necessary. Then, having pared the lemons as thin as possible, squeeze the juice upon the sugar, and with a bruiser, press the sugar and the juice well together; for much of the richness

and the fine flavour of the punch depends on these ingredients being well rubbed and mixed together. Then put in the rinds, and pour on the mixture the necessary quantity of boiling water (if soft, the better), intimately stirring up the whole together, while you are pouring on the water till the mixture is rather cool, in order to extract the flavour of the rinds. Then taste the mixture (which is now called sherbet), and if it is to your liking, take out the rinds and add the spirits, which should be put in the following manner and proportions: to every three quarts of sherbet, put two glasses of rum and one of brandy, alternately, till you find the composition sufficiently strong. If you then add half a pint of porter or strong beer to about every four quarts, it will greatly improve the flavour, and tend to soften and enrich the mixture. Lastly, well stir the whole together, and put in two or three slices of lemon by way of garnish. In mixing, you should always endeavour to avoid the necessity of adding water after you have put in the liquor, as

the flavour is always impaired by after-additions. The usual proportions of the ingredients are, two lemons, half a pound of sugar, two quarts of boiling water, a pint of rum, half a pint of brandy, and a small tumbler of porter. But the quantity of liquor must in a great degree depend on the strength of the spirit, and the taste of the consumer. Some publicans make punch of equal quantities of rum and brandy; and among many inexperienced persons, it is the practice to strain the lemon before they put it to the sugar; but this is improper; for when the pulp and sugar are well mingled together, the richness of the punch is greatly increased. When the pulp is not agreeable to your customers, you should strain the sherbet before you add the liquors. As lemons, and also their expressed juice, are extremely liable to spoil, and as they are at certain seasons of the year dear, and difficult to obtain, punch, negus, and lemonade, may be made of tartareous acid. Or you may communicate a sufficient flavour of the lemon, with a smaller than

the usual quantity of the fruit, to punch, lemonade, or shrub, by rubbing, as I have just stated, a few lumps of sugar on the rind of a lemon, until it becomes impregnated with the essential oil of the fruit; and then make up the deficiency with an addition of pure citric acid, or concrete lemon acid. Or when lemons are cheap, you should extract the juice with a part of the pulp, and fill a sufficient number of bottles with it, about three parts full, adding the necessary quantity of rum or brandy to fill up the bottles. The tincture to be obtained by rubbing sugar on the rinds, may be also preserved by inclosing the rinds and the sugar in bottles.

When you are not able to obtain any lemons, by boiling three pounds of loaf sugar and two pints of vinegar together, you will obtain a cheap and excellent substitute for the fruit or juice. The mixture should be skimmed, and let to get cold before it is bottled. A pint of brandy or rum added, will tend to preserve it from spoiling, should you not take it into immediate use.

Where at entertainments you expect a large quantity of punch to be called for, you may save a great deal of trouble, by preparing the mixture called punch cordial before-hand, as you will then have merely to add the requisite quantity of hot water and the slices of lemon-peel, to make the necessary number of bowls of punch.

Mix well together one gallon of rum, half a ditto of brandy, three pints of lime or lemon juice, about a third of a pint of porter, half an ounce of the essential oil of lemon, and the same quantity of the essential oil of orange, half a pint of rectified spirit of wine, and four pounds of lump sugar, or the proportionate quantity of syrup or clayed sugar. The oils should be killed in the spirits of wine as before directed; and the whole being well rummaged daily for a few days, dissolve a quarter of an ounce of isinglass in a little spirits of wine, and put it into the cask, stirring the whole well together; bung down, and let it fine itself.

Milk Punch.

Steep the rind of six Seville oranges and of the same quantity of lemons in a quart of rum for a few days, occasionally agitating the mixture; then squeeze the oranges and lemons which you pared, upon three pounds of loaf sugar in a pan, and add a gallon of water, and half a gallon of hot milk, stirring the whole together; after which add the tincture obtained from the lemons and rum. Filter, and the preparation may be taken into immediate use. If you keep it, place it in a cold cellar.

Ginger, or Imperial Pop.

Ginger pop, or, as it is sometimes called, imperial pop, is prepared nearly in the same way, and of the same materials, as ginger-beer. Thus: Pour two gallons of boiling water on two ounces of bruised ginger, half an ounce of cream of tartar, two pounds of pounded loaf sugar, the rinds of two lemons, and stir the whole well together; when nearly cold, add a

table-spoonful of new yeast, and half an ounce of lemon juice; and treat it the same as ginger beer.

Spruce Beer.

In ten gallons of boiling water dissolve twelve pounds of molasses, or six pounds of moist or lump sugar, and when the wort is about half cool, add four ounces of essence of spruce; and having well mingled the whole together, put it into a cask with a piece of toasted bread that has been previously soaked in some new yeast; when it has ceased fermenting at the bung-hole, bung down; and in the course of a week or ten days it will be fined, and fit for bottling; with which proceed as with ginger beer, and in the space of a week or ten days it will be fit for use. The composition is termed white spruce beer when prepared with sugar; brown, when prepared with molasses.

Roman Purl.

To make this beverage, first heat the necessary quantity of amber ale over a

very quick fire, and having the gin and bitters ready in a pewter half pint measure, add the ale when it has attained that warmth which will allow the whole mixture to be drunk off at a single draught.

Crank.

To make a sixpenny glass, add a slice of lemon, and half a wine-glassful of fine porter, to the quantity of warm gin and water and sugar that would constitute a fourpenny glass of gin and water.

Rum and Brandy Tincture.

Having pared a sufficient number of Seville oranges and lemons very thin, put them into a jar, and fill it nearly full of proof or over-proof rum or brandy. Let it stand before you take it into use, until the essence of the peel has been properly extracted.

Lemonade.

To the rind of ten lemons, pared very thin, put one pound of lump sugar, and two quarts of water boiling hot; stir the

mixture till the sugar dissolves, and let it stand for about a couple of days; then squeeze in the juice of the lemons which you pared, and add a pint of white wine, and the same quantity of boiled new milk, when cold. Filter it, and you may take it into immediate use. If you desire the mixture scented, by using about three Seville oranges in the above preparation, you may impart a very agreeable perfume to it.

Ginger Beer.

Having well bruised five ounces of ginger, steep it in water for twelve hours; then add seven gallons of water and six pounds of pounded loaf sugar; boil the whole for half an hour. Pour the liquor into a pan, and while warm, add two ounces of cream of tartar, and the juice and parings of six lemons. When it has fermented for about twenty hours, put it into a cask, and bung close; let it remain for about the space of a day and night, bottle it, and it will be fit for use in the course of a few days.

Some make use of moist sugar in pre-

paring ginger beer ; and, instead of boiling the liquor, pour boiling water upon the sugar, ginger, cream of tartar, and lemon ; they then ferment with half a pint of yeast, and add a pint of brandy to the mixture.

The corks of the bottles should be secured with string or wire ; and the bottles should be laid upon their sides in a warm cellar. And the beer will effervesce more powerfully, if the bottles are removed to a warmer place a few hours before they are wanted.

23. *Wines.*

In treating of this very important part of the publican or wine dealer's business, I shall, for the sake of simplicity, and the clear comprehension of the subject, subdivide it into the following heads : 1. The Selection of Wines ; 2. The state of your Cellar ; 3. Fining or Clearing ; 4. Racking ; 5. Management and Medication of Wine in Wood ; 6. Bottling ; and 7. Cleaning Casks.

1. *The Selection of Wines.*

In the exercise of the wine dealer's business, no part is of more difficult execution, and affords less opportunity of giving rules and instructions, than that of the choice and selection of wine; and this difficulty, as a very sound and practical writer (see "*The Private Gentleman's Wine and Spirit Cellar Directory,*") on the subject observes, "arises from a variety of circumstances; such as the climate, the soil, the aspect or position, the culture, or the heat of the sun to which the fruit that it was manufactured from was exposed; as also the temperature or season of the year at which the commodity was made, and the manufacture or peculiar method of making it, or the mode of suffering its fermentation to be accomplished." From these sensible and practical remarks, it must be evident to every intelligent person, that no useful directions, that can be depended upon, can be given; it must be experience alone that must guide and decide in this matter.

Every day's practice proves, that you may buy a wine which you approve of at the time of tasting; but when placed in your cellars, it is far from giving satisfaction. On the contrary, a wine which appears of indifferent quality and flavour while in a new state, often acquires agreeable qualities, and gives satisfaction, on gaining age.

And, as the correct and experienced writer above referred to, well observes, "independent of the art of distinguishing pure wines from mixtures and adulterations, the taster should also be assured of the tastes and character of the different vintages,—the signs which indicate the wines having been kept a long or a short period,—of their consequent loss,—and of the diseases and alterations to which they are subject. Another precaution also to be attended to in the choice and selection of wines is, to recollect that the quality and taste frequently depend on the nature of the food taken before the tasting of the sample. Wine, after sweetmeats and fruit, more particularly apples, is

always sharp and disagreeable. On the other hand, after made dishes, or rich cheese, all wines appear good, or at least much better than they really are. Where there is any defect in the taste, smell, or health of the selector, no correct judgment can be formed ; and as the frequent use of spirits, and of the coarse kinds of wine, destroy the delicacy of the palate, of course a person so addicted is not a correct judge of pure and delicate wine."

From these highly useful and practical observations, it is clear that there are few persons qualified to make a judicious selection of wines ; the safest method therefore to ensure the supply of good and saleable wine, is to make application to a respectable wine-merchant, whose character is established for fair dealing, and who evinces a desire to obtain and secure custom by acting with integrity and candour*. But should you feel disposed to

* The policy on the part of publicans and small dealers, of giving their orders to respectable wine-merchants, may appear from the following facts :

The greater part of the port wines sold in this country are factitious, that is, are a fabrication of spurious and cheap-

trust to your own judgment, and select by the taste or ocular appearance of the

priced wines. In these fabrications, the coarse and low-priced Spanish and Portuguese wines, as Benecarlo and Figuera, and those which have been brandied with the inferior and cheap brandies of Spain and France, are mingled with a due quantity of spoiled cider, brandy cowc, red Cape, sal tartar, gum dragon, and colouring matter or berry-dye. And in order to soften the liquor, and give the semblance of richness, a sufficient quantity of mountain is added. The object of the sal tartar is to cause the commixture to crust soon when bottled, and of the gum dragon to impart a fulness and roundness of flavour, and consistence of body. And this delicious compound is vended to the unfeudged or inexperienced buyer, under the imposing name of "genuine old Port."

Sherry, both the brown or amber-coloured and the pale, are not to be expected to have received less benefit from the skill and ingenuity of "the knowing ones :" they have been *improved* by the addition of coarse highly-branded brown sherry, Cape wine, brandy cowe, extract of almond cake, or gum benzoin, and cherry-laurel water. The extract of almond cake or gum benzoin is employed to impart a nutty flavour to the composition, and the cherry-laurel water to give a fulness or roundness of flavour. To bind and concentrate the various articles, a quantum of powdered oyster-shells and chalk is added ; while, to fine and clear the colour, a due proportion of lamb's blood is appended, according as it is intended to be denominated *amber-coloured* or *pale* sherry. But among some of the more inexperienced adepts, skimmed milk is substituted for the lamb's blood ; but the more knowing ones in the artifices of the wine-trade always make use of lamb's blood for the purpose of fining, as they well know it has greater effect in producing a chemical decomposition of colour. And this exquisite admixture is sold to "mine hosts," and the consumers of genuine wines, under the modest and attractive title of "fine pale and amber-coloured sherries, of peculiar delicacy and flavour."

wine, I know of no tests or criteria better for your direction, than the age and ripeness of the wine, its strength, brightness, colour, aroma, or fragrance, coolness and briskness. When wines are to be taken into immediate use, their clearness and brilliancy are of the first importance, for without those qualities no wines will drink well.

2. *Cellarage.*

Good cellarage, it has been well said, is an object of the greatest importance in the preservation of wines. Great attention is therefore necessary on this point; for it is well known to every one who has had but a slight experience in the ma-

For the detail of the ingredients employed in the fabrieation of feticitious Cape wines, Madeira, Vidonia, Bueellas, Claret, and Champagne, I must refer my readers to the pages of "DISEASE AND DEATH IN THE POT AND THE BOTTLE;" where they will find a full display of the whole art of the adulteration trade, with the respective ingredients employed, and the varied proportions whieh the different fabrieators or makers-up adopt, according to their taste, experienee, or notion of remuneration; with the whole legerdemain of imposing on the officers of Excise by the substitution of articles which pay but a low duty, for those subjeet to a higher impost, and yet preserving all the appearance of being genuine.

nagement of those liquors, that they are not equally preserved in all cellars.

It has been erroneously, as the excellent writer to whom I have before referred, observes, said in most works on the management of wines, that every aperture or opening in a wine-cellar should be carefully closed up, so that there should be no admission given to the external air. This injudicious advice has been often to the trade the cause of the loss of large quantities of wine. All skilful wine-dealers adopt a very different method; they know that wines (except in frosty weather), must be kept in a cool cellar, or they will ferment; if they are kept in a warm cellar, an acetous fermentation will soon commence, and the wine will be converted into vinegar. And to preserve the flavour of wines, neither bacon, cheese, onions, potatoes, vinegar, cider, &c. should be kept in a wine-cellar, or the fragrance and flavour of the wine will be injured, as it has a strong propensity to imbibe their odour. In short, a wine-cellar should be kept constantly clean and sweet, and

care should be taken that cats and vermin do not enter and deposit their filth in it; for bad smells of all kinds will spoil wines, as they are strongly disposed to imbibe them. From inattention to this precaution, dealers have often to regret the loss of much good wine.

The temperature of a good wine-cellar is about 55° of heat by the scale of Fahrenheit.

Management of Wines on their arrival in Cellar.

As soon as your wines arrive at the cellar, do not let them stand out in the air, as some imprudent dealers do, especially if the weather be cold, and the sun powerful*; but get them as quick as you can into the vault, and roll them to the coolest part of the cellar, and taking out the bungs, put a quart of brandy into each cask, stirring the liquor about the surface with a cleft-stick; then put in the bungs, and in the course of three days, stillage the

* This preeaution should also be observed with wines on the quay; and it is no bad management, especially in the extremities of the weather, to throw a tarpauline over wine-casks, in their conveyance from the quay to the cellar.

casks. When you ascertain that the fermentation has ceased, which it usually does in the course of ten days or a fortnight, you may proceed to fine the wine, if it does not clear naturally of itself; but if the fermentation has not ceased, and is great, you should make a fret-hole in the bung-hole stave, to give vent to the carbonic acid gas; and after its escape, peg up the hole; for the more a wine frets and ferments, the more it parts with its goodness. Inspect the wine night and morning until the fermentation is appeased, which you may readily ascertain by drawing out the peg, when the gas issuing out, will hiss if the fermentation has not subsided. If the fermentation continues, and the wine is found to work improperly, the vent-peg must be taken out until it ceases, or you must rack off the wine. But to prevent an undue fermentation, it is prudent, before removing wines, particularly in hot seasons, to rack them; as, however small the quantity of lees may be, their mixture with the wine may produce an undue fermentation, and give it a bad flavour.

From the above remarks it must appear evident, that wines require great and constant attention; it is owing to neglect and ignorance of the proper management of them, that they generally are spoiled. Many people think, that nothing more is requisite after their wines are deposited in their cellars, than to leave them quiet until they are wanted: to their cost they often find they have been much mistaken; none of the productions of Nature require more constant and skilful management, and more solicitous care and attention, than wines.

3. *Fining, or Clearing.*

Whether wine is old or new, or intended for present use, or otherwise, it should be fined (or, in the language of the trade, forced), after removing, if it does not clear of itself naturally in the course of ten days or a fortnight's repose.

To ascertain whether your wine wants fining or not, for all wines do not require the process, especially those that have been well made, draw off a little of the

wine into a glass, from a peg-hole made in the bung-hole stave, and if you find the liquor not perfectly brilliant, the wine requires fining; and in such case it is indispensable to clear it without delay, as much injury may arise from the neglect. But if you apprehend that the wine has made a great sediment before it was removed into your cellar, you should then rack it before fining, to prevent the disagreeable taste which it generally contracts from the lees becoming intermixed with it; and this shews the necessity of having wines racked before they are removed from the quay. But if you cannot conveniently perform the business of racking, either from a deficiency of casks, or want of time, proceed carefully and gently in the process of fining. And this process, like that of racking, is not only proper before bottling, but also whenever you perceive the wine is charged with impurities which obstruct its transparency.

A variety of substances are in use for fining or clearing wines. Isinglass, made from fish or bones; albumen, consisting

either of the whites of eggs, or of lamb or sheep's blood; powdered gum arabic, chalk, gypsum, or pipe clay, boiled rice, burnt alum, calcined flints, alabaster, pulverized sand, salt wort, pot-ash, lime, shavings of beechwood, oak chips, and many other substances, are made use of. But isinglass and the whites of eggs are the most usual and preferable, as the taste and quality of the wine is sometimes affected by the other substances; and therefore they should not be used when you can obtain the isinglass or the eggs. The isinglass is used for white wines; the whites of eggs for red wines.

For Red Wine.

Draw off four or five bottles of wine; then take the whites of three or four fresh eggs (if the wine be very high coloured use six); whisk or beat them up with about a pint of this wine, or of spring water (which latter liquid is the best, as it is of greater density than wine, and therefore more readily sinks with the lees), to a fine froth; pour it into the cask;

take a cleft-stick, of sufficient length to reach to every part of the cask, taking care not to disturb the lees, stir the wine well up in every part for five or six minutes, that the fining may be dispersed through the whole body of the wine. On taking out the stick, pour in the remainder of the wine which you took out, stirring the liquid again, but not so as to disturb the lees. Then, if on the following day there is no appearance of fermentation, replace the bung, wrapped in a new piece of cloth or paper; if a disposition to ferment should appear, leave the bung out till it has ceased; then bung it up, leaving the vent-peg loose for a few days, when, if the wine appears perfectly quiescent, you may drive the vent-peg tight. But always take care, as soon as the bubbles or froth have subsided, to bung close, otherwise the wine may contract a twang by the evaporation of its spirit, or turn sour by means of fermentation. If the cask has remained undisturbed for seven or eight days, it may be bottled; but of course if a longer time be allowed before it is drawn off, the wine

will appear the clearer and more brilliant for the repose. The ingredients above stated are in proportion for a cask containing 160 bottles. If the wine does not, on being tasted, appear sufficiently clear, you must then rack it, and fine it afresh.

For White Wines.

A solution of isinglass is the best fining for this species of wine, when Jullien's powders (a sufficient quantity of which may be obtained at the trifling cost of two or three pence for fining a hogshead of wine, either white or red), cannot be obtained. The quantity of isinglass generally used is about an ounce to a hogshead of wine; and this should be beat into shreds with a hammer, and dissolved by boiling in a pint of water. The jelly, when cold, is whisked up into a froth, by working it with about a pint of water or of the wine to be fined; and then the process to be followed, is the same as that described for fining red wines. But it is better to have your isinglass prepared in the manner I shall presently describe; in

which case put a little more than a pint of the preparation into a vessel with the same quantity of wine, and having well whisked them together, proceed as before. If the wine is oily, add to the isinglass cream of tartar in fine powder, which may be dissolved with it: if it is very oily an ounce may be used; but where the ropiness is slight, two drachms are sufficient.

The method of fining sherry and Madeira varies a little among some persons, from the method above stated. They use for the first-mentioned wine the whites and shells of eggs, mingled with a portion of the wine, and two or three pints of perry or cider; but they fine pale sherry and Madeira with skimmed milk instead of the cider or perry.

For the methods of fining with the other materials, namely, lamb's or sheep's blood, skimmed milk, gum-arabic, burnt alum, calcined flints, hazel chips, &c. they will be found stated with great particularity and practical skill in "*The Private Gentleman's Wine and Spirit Cellar Directory;*" to which work I have before referred.

Receipt for the Preparation of Isinglass.

Take two drachms of the whitest and most transparent isinglass, beat it well with a hammer on a block, and having torn the leaves in pieces as small as possible, in order that it may melt quickly, put the fragments into an earthen dish, with as much white wine as will cover them, and as soon as this is absorbed, the like quantity must again be added. In the course of twenty-four hours the infusion will have formed a jelly. Then add to it three gills of lukewarm white wine; knead the mass well together, and having squeezed it through a clean linen cloth, whisk it well for half an hour, and then add a sufficient quantity of wine to make the composition measure three pints. When quite cold bottle it, and corking it tight, put it away in the cupboard of the cellar till wanted. It will keep for the space of some months without altering. If the white wine you use is weak, add half a gill of brandy to it.

But if you have none of this preparation

ready, and are in haste to clear wines, you may dissolve isinglass, whether made of bone (that is, from hartshorn shavings), or fish, by setting it in a vessel containing some wine over the fire, when it will melt before the water in the saucepan or pipkin holding the vessel boils. If it is first steeped in cold water for eight or ten hours, it will be sufficiently dissolved by the time the water is lukewarm. Of course it is not to be used until it is cold.

I singlass may be prepared with water only, but then it is calculated only for present use; for the preparation will soon become corrupt in hot weather.

4. *Racking.*

This operation is performed by drawing off the wine into a fresh cask, and leaving the lees in the cask: it is highly requisite to the keeping of good wine; to its purification, strength, colour, brilliancy, taste or goût, and aroma or fragrancy. It is necessary where the lees of wine have by agitation, change of temperature, or any other cause, become mixed again with the

wine; for wines, by becoming thick, often contract a bad flavour, and spoil.

The process of racking ought to be performed in dry and temperate weather; for damp or severe weather is injurious to the operation, as it has a tendency to thicken wines, and render them turbid, when exposed to its operation. And besides attention being paid to the state of the weather, care should be taken that the vault or cellar is of a proper temperature.

Some persons rack wine as long as there is any sediment at the bottom of the cask; and this practice, it must be admitted, is highly advantageous to any wine, but particularly to red wines, as it renders them perfectly brilliant, and often saves the necessity of fining. But where this repetition of racking is not resorted to, yet the operation should not be confined only to the causes above-mentioned, or where wines are on the fret or sick, or not in condition, but it should be gone through at least once a year, as long as the wine remains in wood; for new wines deposit tartar or dregs; and at the periods of fer-

mentation, namely, in the spring and fall of the year, this tartar being acted on more slowly than the wine, it incorporates again with it, and the wine holding it again a second time in solution, does not readily part with it. And for the same reason, wines which are clear and bright should, after being fined down, be racked into a sweet, clean cask, and bunged down in it. Or, having been racked into such cask, they may be returned into the cask from which they have been just drawn off, after it has been well cleaned, and, if necessary, slightly fumigated. The wine in either case is then to be tasted, and if found very weak or poor, a little brandy should be added to it, the cask filled up, and bunged tight.

The method of racking wine is either by means of the syphon or leathern hose, or the tap or cock. In racking wine that is not placed upon a stillage, a wine-pump is to be preferred, though a crane is generally used for the purpose. When you rack or draw off wine by means of a tap or cock, the process of tapping should take

place two or three days previous to the racking or drawing off the wine, that the sediment which may have been raised by the action of the gimlet, may have time to subside.

5. *Management and Medication of Wine in Wood.*

While wine is in wood, the state of the casks and hoops should be frequently examined, to ascertain that they are not subject to any defect or imperfection; and the wine should be often tasted, in order that, if it has sustained any deterioration, immediate attention may be paid to it. For without great and constant care and attention, wines, either wholly or partially, lose all the qualities which they should possess; but their greatest deterioration arises from neglect to keep the casks properly filled.

"It has been said," the author of "*The Private Gentleman's Wine and Spirit Cellar Directory*" observes, "that ullage is not injurious to port and Madeira; but this is one of the numerous mistakes which pervade all books professing to give di-

rections for the management of wines: it is well known by those who have had sufficient experience on this subject, that as all wines naturally diminish in quantity in the cask, from obvious causes (namely, the entry of the air, and its vitiating the vapour in the empty space), the consequence is, that if the ullage is not supplied, the wine will perish; and this will be the case with all wines, but more particularly with those of French growth. The casks must therefore be examined at least every month, and the ullage filled up, if possible, with wine of the same growth and quality, but invariably of the same nature. And each time you refill, it will be necessary to renew the cloth or paper which is wrapped round the bung, because it contracts a sour taste when it ceases to be moistened with wine."

The medication of wines consists in altering the colour, flavour, or strength of any given wine, or in so mixing two or more varieties together, as to produce a compound differing from, or superior to either. Connected with this branch of

the subject, are the rules of remedying or obviating those diseases to which wine is liable. These form the most complex and difficult part of the duties of the wine-dealer, and require considerable experience, judgment, and tact. Without these qualifications, no person can safely undertake the management and medication of wines; but the inexperienced may derive great and beneficial assistance, and the most judicious instructions on these important subjects, in the pages of "*The Private Gentleman's Wine and Spirit Cellar Directory*," which contains the most useful and practical information respecting wines, and what is of equal importance, it puts the reader on his guard against the errors and misconceptions of many who have imprudently undertaken the office of instructors on those important topics. It was my intention to have abstracted the contents of the work on this subject, and to have transferred the valuable information into my pages; but as I am, on reconsideration, satisfied, that there is not a suggestion contained in that book but

which ought to be known and remembered by every person undertaking the management and preservation of wines, I deem it but an act of justice to my readers to refer them to its valuable pages, rather than to occasion them any inconvenience or loss from the paucity or deficiency of my information: and in this determination, I flatter myself every sensible man will coincide.

6. *Bottling.*

When you intend to draw off your wines into bottle, you should first consider whether it has had sufficient time to attain its proper maturity; and then you should examine them to see whether they are in a proper state for the purpose, that is, that they are limpid, fine, and brilliant; if they are not so, you must suspend the operation, for wines which have not attained these qualities when in wood, never brighten in bottle. Another rule to be particularly attended to before you proceed to bottling, is, that the wine has lost all sharpness, and is no longer liable

to fermentation; the absence of which imperfections is best ascertained by the taste.

For all operations on wine, whether fining, racking, medicating, or bottling, fine clear weather should be chosen. And in bottling wines, great care should be taken that no unpleasant smells should affect them during the operation.

Before you commence the operation of bottling, you should have all your apparatus in readiness. Your rack, bottles, tubs, and tap, should all be at hand. But in order that your wine may run off clear, the act of tapping should always precede the bottling by a couple of days. You should be particular that the bottles are clean and perfectly dry; for any dampness left in them, will materially injure the wine, by occasioning a fermentation of the mildew, which will engender in the bottle by the neglect. Another precaution is, that the bottles should all be exactly of the same size, as they will binn the better, and are the less likely to break when binned.

The author of "*The Private Gentle-*

man's Wine and Spirit Cellar Directory" suggests an excellent plan for binning wine, which cannot fail materially to preserve the wine, and save the bottles from breaking. It is as follows:

"The bottles should be laid in the binns on their sides, exactly horizontal, for if the neck is higher than the bottom, the cork is left to dry, and will not fit the neck well; if lower, the lees (which, however carefully the clearing has been made, will still form) attach to the parts near the cork, and will mix with the wine when the bottle is opened. On the position of the first row of bottles depends the safety of the whole pile. You must therefore be careful that the basis is properly secured. Commence by levelling the earth or sand upon which you are going to bin; put some sand or sawdust at the bottom, and then make a little platform consisting of five or six oaken laths placed crosswise, one above another, to support the necks of the first row of bottles, and leave a space of about an inch between each, that the bottom

may not be too much pressed. Fix above the first row a lath upon the bellies of the bottles, about an inch from the bottoms, to receive the necks of the next range; whose bottoms will now rest on the laths between the necks of the first row. Continue the same method until the pile is completed, which commonly extends from three to five feet high; but the former is the preferable height, and attended with the least danger. To arrange the bottles in this manner, they should all be of the same form and thickness, otherwise many will be broken. When your bottles are of various sizes and dimensions, sort them, and place the largest and strongest at the bottom of the pile, and the least ones at the top."

7. *Cleaning Casks.*

In the management and preservation of wine, the most anxious attention should be paid to the casks used, that they are kept sweet and clean; for the sweet condition of casks into which wine is to be transferred, is of greater importance than

is generally imagined. But their defects in this respect may be remedied. Should they have an acid, a sour, or a musty smell, it may be remedied by matching, or burning a brimstone match in them. The necessity of the greatest precaution being paid to the state of your casks for receiving wine, will appear from the following circumstances.

When they are new, they will spoil the flavour of the liquor which is put into them, if sufficient precaution is not taken. To prevent that effect, first wash the cask well with cold water, then throw boiling water, holding salt in solution, into the vessel, bung up, and agitating the cask well on all sides, let the liquor have sufficient time to get cool. After this, a little boiling must, in a state of fermentation, or boiling fermenting wort, or hot wine, or an infusion formed of the flowers and leaves of the peach-tree, or hot brandy, should be poured into the cask, which being bunged up, should be well agitated, and when the liquor is perfectly cool, suffered to drain. Of course the wine and

brandy rinsings need not be thrown away, but may be put into the ullage-cask.

If the casks are old, but sweet, and you have ascertained that they are in good condition, the best criterion of which is that the tartar appears bright without stain, all that will be necessary, will be to rinse them with a little wine or brandy, as before stated. But if they have acquired an acid, musty, foul, or sour smell, you should first take out the head, and when the air has perfectly dried the internal part of the cask, wash the parts that appear to cause the smell, with a little oil of vitriol, laid on with a brush; then well wash the cask with warm water, and when it is completely dry, fumigate it by means of a brimstone match, which should be inserted as far as the centre of the cask, by means of a wire. When the match has burnt out, and you perceive the smell to be removed, rinse the cask with cold water, and when perfectly drained, with the wine, brandy, &c. rinsings before-mentioned. But should the cask have acquired a bad odour and

be very foul, pour into it two or three pails of boiling water, with a bushel of spent grains, hops, or bran, and having rolled the cask about till the liquor is nearly cold, add a pint of yeast, and after the whole has fermented for the space of a day and night, wash out the cask, and when it is perfectly dry, proceed with the fumigation and the rinsing as before described. But perhaps the best way, where casks have become very foul, is to reject them ; for though it may be possible to cover in some degree the smell, yet it may possibly re-appear, and will consequently affect the wine.

Some persons, in order to sweeten a foul cask, set fire to a pound or two of broken charcoal put into the cask, and immediately fill up the cask with boiling water. They then roll the cask once or twice a day for the space of a week, when they pour out the charcoal and water, and washing the cask clean with cold water, expose it to the external air for some days.

These are the best methods of purifying

casks, and are the only ones that can be safely depended on.

When you wish to use a cask which has been long emptied, inspect the interior before rinsing. To accomplish this purpose, the instrument called the *visitor* should be introduced. And you should always recollect, that when you have occasion to make use of a cask that has been empty any length of time, even but for the space of a few days, a live match should be introduced into it. If the fire is extinguished, it is a proof that the cask has imbibed a sour taste.

To make a Filtering Bag.

The filtering bag, or, as it is sometimes called, Hippocrates's sleeve, is to clear or fine foul wines or liquors, or the bottoms of casks. Every wine-cellar should have at least two of these articles, one made of flannel, and the other of brown Holland. And different bags should be used for red and white wines. The bag is made of a yard of either material, not too fine or close, in the form of a jelly-bag, and cut and

sewn sloping, so as to have the bottom of it run to a point, in the form of a V, and the top as broad as the cloth will allow, and well folded round a broad wooden hoop, and well fastened to it. The hoop should then be bored in three or four places, through which a cord should be fastened to support it. When the wine will not run sufficiently fine through the bag, alabaster powder, or coarse bran, may be shook on its internal parts, in order to stop its pores.

But the method of fining or clearing the bottoms of fine goods, is to filter them through blotting paper, folded in four parts, one part or leaf to be opened funnel-wise; this being put into the upper part of a large tin funnel, and as much of the liquor as the paper will hold being poured in, a fine filtration will be produced.

Filtering bags, when done with, should be well washed, and hung up in an airy place to dry, in order to prevent them from getting musty. Indeed, great care should be taken that all your cellar apparatus be not subject to the same defect.

To prepare a Match.

The match for sweetening casks is prepared by melting some brimstone, and dipping thick brown paper, or a coarse piece of cloth into the liquid: then let it get cold. When wanted, cut off two or three pieces, about an inch broad, and five inches long, and setting it on fire, put it into the bung-hole of the cask; with one end fastened between the bung and the bung-hole; then drive in the bung very tight, and let the cask remain undisturbed for some hours.

To prepare Oyster Powder.

Get some fresh oyster shells, which having washed, scrape off the yellow part from the outside; then lay them on a clear fire till they become red-hot; when cold, take off the softest part of them, powder and sift through a fine sieve. If you do not make use of it immediately, keep it in bottles well corked, and put in a dry place.

24. *Duties and Liabilities of Innkeepers.*

Every innkeeper or publican is bound to receive all guests or travellers, and to provide them with necessary food and lodging, or dress any victuals which they may require*, unless he can shew a reasonable excuse for his refusal, such as that his house was already full, or the like: and the removal of his sign, or having no sign at all to his premises, will not relieve him from this common-law obligation, (*2 Roll's Abr.* 345; *Bennet v. Mellor*, 5 *Term Rep.* 273). But innkeepers are not obliged to allow their guests a particular room (*1 Dick. Just.* 57); nor are they obliged, though licensed, to let post horses, or furnish them to travellers, (*1 Stark.*

* It seems necessary here to caution publicans and innkeepers to be on their guard against the snares of a certain description of fellows, who go into public-houses with victuals to dress, and when they pay their account, require the landlord to make a charge for the extraordinary trouble they have given him in dressing their fare, with the intention of indicting him for an exaction. If landlords accept such offers, they should always take care to stipulate that they receive them gratuitously, or by way of gift, not as a charge or matter of right. The writer of this note has twice had considerable difficulty in extricating clients from the fangs of this description of harpies.

Rep. 247; 1 *Holt. Rep.* 247). And innkeepers are also bound to receive and provide for a horse, even though the owner should not be a guest at the inn, but put up elsewhere, unless there is no room in their stables, (*Watbroke v. Griffith*, 1 *Mod. Rep.* 876; *York v. Grindstone*, *Salk. Rep.* 388). And if they refuse to furnish the necessary provision or lodging for the guest or his horse, they are liable to an action for damages, (*Collins' Case*, 2 *Roll. Rep.* 345). And it is said that the constable of the vill may compel innkeepers to accommodate and provide travellers; but as no means are pointed out in the law-books (*Cromp. Just.* 201; 1 *Shaw.* 270), which mention that point, the legality of the opinion may be well doubted. The learned writers who mention this power, seem to have confounded it with the duty incumbent, prior to the Statute 7 & 8 Geo. IV. c. 38, on the constable to present such offences at the Court Leet.

There is also in law an implied contract with every innkeeper, founded on the great principle of public utility, to secure his

guest's goods which are within his inn, although they were not delivered to him to keep, and that he was not acquainted that the guest had brought his goods to his inn (*Calye's Case*, 8 Co. 33 a); and he cannot exonerate himself from this obligation under pretence of sickness, absence from home, or the like, (1 *Roll. Abr.* 4; G. 3, 4; *Cross v. Andrews, Cro. Eliz.* 622).

Nor can he discharge himself from this responsibility by a refusal to take care of the goods, because there are suspected persons in the house, for whose conduct he cannot be answerable, (*Sir William Jones on Bailments*, 95). It however appears, that though the law casts its protection round the property of a guest resorting to an inn, yet, if circumstances of suspicion arise likely to endanger its safety, he must exercise ordinary care in its preservation, in order to entitle him to recover against the innkeeper in case of its loss.—See the judgment of Lord Ellenborough in the Case of *Burgess v. Clements*, 4 *Maule & Selw.* 305.

And innkeepers cannot relieve them-

selves from this liability for the safe custody of their guests' goods, by delivering to them the key of the chamber in which they lodge, with a caution that they would not be answerable for the persons in the inn (*Calye's Case*, 8 Co. 32 b). And this liability will continue to protect the goods of the guest during his temporary absence, provided the innkeeper derives a benefit from them; as from the keep of a horse, and the like, (*Parker v. Foster, Salk.* 387). And in order to create this common-law liability, the goods need not be in the special keeping of the innkeeper; he will be responsible for them if lost while the guest is taking refreshment (*Bennet v. Mellor, 5 Term Rep. 273*), or tarrying at the inn (*Richmond v. Smith, 8 Barnew. & Cressw. 9*); and it makes no difference in what room of the inn the goods may be placed, unless that the innkeeper give express notice that he will not undertake the charge of the goods unless they are placed in some particular room.

But innkeepers are relieved from this common-law liability to answer for the loss of their guests' property, or from any

damage which may happen to it while within their inns, where the party sustaining the loss or damage is not in the light of a guest (that is, a traveller or passenger), but of a lodger, friend, or neighbour (*Calye's Case*, 8 Co. 32, b; 1 *Roll. Abr.* 3 (E), pl. 4, 1); or where the goods were not *infra hospitium* of the inn, as where a horse is put to pasture by the direction of the owner (*Calye's Case*, 8 Co. 32 a; *Rooth v. Wilson*, 1 *Barnew. & Alders*, 59); or that they were stolen by the guest's servant or companion, (*Calye's Case*, 8 Co. 33 a). So, where the guest takes the goods out of the innkeeper's charge into his own, or where the innkeeper stipulates with his guest that he shall take charge of his goods, and he consents, the innkeeper is released from his responsibility, (4 *Maule & Selw.* 306). Nor will an innkeeper be liable for any loss arising from the default or gross neglect of his guest (8 *Rep.* 23; *Dyer*, 266); or where the guest has the exclusive possession of a room for the special purpose of keeping or exhibiting his

goods, and not in the ordinary character of a guest, (*Burgess v. Clements*, 4 *Maule & Selw.* 305; *Farnworth v. Packwood*, 1 *Stark. Rep.* 249; *S. C. Holt. Rep.* 209). Neither are innkeepers liable, during the absence of their guests, for the goods left in their care and custody, for any space of time beyond the expiration of a natural day, except in the character of baillees, (*Jelly v. Clark*, *Cro. Jac.* 188; 1 *Roll. Abr.* 3 (E), 1; *Latch*, 126). Nor are they liable for goods deposited with them for any other purpose than as victuallers, except in the character of ordinary baillees, though they may have promised that they shall be safe, (*York v. Grindstone, Salk.* 388; 1 *Roll. Abr.* 3 (E), 1). Nor are they responsible for goods left by the guest in an improper part of the inn, as for valuable commodities left in the inn-yard; or even for goods which are cumbersome, left negligently by the guest in an exposed situation, as packages of linen in a waggon in the inn-yard, if the innkeeper informs him that he will not be responsible unless

they are removed into a securer place, (*Calye's Case*, 8 Co. 33 a).

The above information is of the highest importance to publicans and innkeepers ; ignorance of the law on this subject has occasioned serious losses to many very deserving men, who could but little afford to make good the indemnification required. To render this important branch of knowledge as brief and as easily recollected as possible, it may be said abstractedly, that in order to charge an innkeeper on the custom or common-law of the realm, for the loss of goods of travellers who are his guests, the following circumstances must concur: 1st, that the inn be a common inn*; 2nd, that the party ought to be a traveller or passenger; 3rd, that the goods must be in the inn; 4th, that there must be a default, express or implied, on the part of the innkeeper;

* It is sometimes a doubt what is to be considered an inn, and what not. It has however been decided, that a house of public entertainment, where provisions and beds are furnished to all persons who apply, although it is only called a tavern or coffee-house, and is not frequented by stage-coaches or waggons, and has no stables attached to it, comes within the acceptation of an inn. (*Jones v. Osborne*, 2 Chitty. Rep. 484; *Thompson v. Lacy*, 3 Barnew. and Alders, 283).

and, 5th, that the article stolen, &c. must be a moveable.

But in order to create this liability on the part of innkeepers, it is obligatory on the guest to pay ready money for the necessaries he requires, if it should be demanded by the innkeeper, (*Bro. Action sur Case*, 76; *Pinchon's Case*, 9 Co. 87 b). If the guest should refuse payment, the innkeeper may detain his person or goods until he is paid (*York v. Grindstone*, 1 *Salk.* 388); so he may detain a horse for his keep (*Ibid.*); and by the special custom of London and Exeter, he may, on appraisement by four of his neighbours, sell the horse or goods of his guest, (3 *Bac. Abr.* 668). And an innkeeper may maintain an action of assumpsit for the amount of his bill, although he detains the horse or goods of his guest as a security, (*Ibid.*) But an innkeeper cannot use a horse detained (*Watbroke v. Griffiths*, Mo. 716*); nor

* It is said in some of those trumpery publications which are impudently foisted on the public under the delusive designations of "Practising Lawyers,"—"Barristers,"—"eminent Counsel," and the like delusions, that innkeepers must in no case use horses left in their custody by guests; but this

does his right of lien exist after he has once allowed the party to go without payment, (*Jones v. Thurloe*, 8 *Mod.* 172). And it is expressly provided by the Stat. 11 and 12 Will. III., c. 15, that an innkeeper cannot detain the goods of his guest, unless he furnishes him with an account, in writing, of the particular items of his reckoning, or unless he sells his liquors, &c. in measures properly marked. And all persons are disqualified from recovering any debt or demand for spirituous liquors, unless such debt has been *bona fide* contracted at one time to the amount of 20s. or upwards. Nor is any particular article in an account for spirituous liquors to be allowed, where the liquors delivered at one time did not

is one of the follies and blunders of the tribe of scribblers who presume to give instructions in law, which they have never had the opportunity of learning themselves. But I say, and I am willing to risk my reputation as a lawyer, on the assertion, that an innkeeper is justified in riding a horse, left in his custody, under the circumstances mentioned in the text, for the purpose of preserving its health ; and that if it can be proved that he has neglected to do so, he will be liable to answer for damages in case the horse should receive injury, or die in consequence of such neglect.

amount to 20s., (Stat. 24 Geo. III. c. 40, s. 12).—And it has been held that this Statute extends to spirits mixed with water, although forming items in a bill for dinners, (*Gilpin v. Kindle*, 1 *Selw. N. P.* 61; *Scott. v. Gilmore*, 3 *Taunt. Rep.* 226). And by the same Statute, any retailer of spirituous liquors taking a pledge for the payment of any money owing to him, forfeits 40s. for every pledge so taken.

And every person licensed, shall, if required, sell, or otherwise dispose of, all such liquors by retail (except in quantities less than half a pint) by the gallon, quart, pint, or half pint measure, sized according to the standard; and shall also, if required by any guest or customer purchasing such liquors, retail the same in a vessel sized according to such standard; otherwise he shall for each offence forfeit the illegal measure, and pay a sum not exceeding 40s., with costs of conviction, to be recovered within thirty days next after the day of the offence, before any one Justice; and such

penalties shall be over and above all penalties to which the offender may be liable under any other Act.—Stat. 9 Geo. IV. c. 61, s. 19.

And retailers of strong beer, ale, brandy, or other spirituous liquors, selling on trust or credit the same to any servant or day-labourer, or to any other person usually working or plying for hire or wages, to the amount of above one shilling, cannot recover the same; and all promissory notes, bonds, or other writings obligatory, given as a security for the payment of such debts so contracted, are void.—Stat. 9 Geo. II. c. 8.

Victuallers or publicans, concerned or interested, directly or indirectly, either in their own names, or in the name of any other person receiving any emoluments or profits of a coal-undertaker, or providing any coal-heaver with any coal-shovel, baskets, or other implements for unloading any ship or vessel within the port of London, forfeit 10*l.*—Stat. 47 Geo. III. c. 56.

Innkeepers, or their servants, selling unwholesome wines or victuals, are liable

to an action for the injury which the party may suffer, or they may be fined and indicted for a misdemeanor, (*Roll. Abr.* 95).

But while innkeepers are entitled to a more prompt recovery (namely, the detention of the guest) of their bill, than the law affords any other class of persons, and are authorized to charge for not only the intrinsic value of the goods furnished, but also to include a reasonable compensation in respect of their trouble and risk, in the charge of the goods of their guests, yet, if they are guilty of a gross overcharge, or of extorting unreasonable rates and prices for their commodities, they are liable to be either indicted and fined, or are subject to an action, on tender by the guest of a reasonable sum for the charges, (*Kirkman v. Shawcross*, 6 *Term Rep.* 7; *Hawk. P. C.* 235). And should the assize of innkeepers' charges be set by the Court of King's Bench, any disobedience thereto is punishable, (*Newton v. Trigg*, 1 *Show*, 268). Innkeepers conspiring to sell their commodities only at certain prices, are liable to forfeit 10*l.*

for the first offence, or, on non-payment, to be imprisoned and fed on bread and water for twenty days. (Stat. 2 & 3 Edw. VI. c. 15).—And the Act further specifies heavier punishments in case of subsequent offences, and enacts that any company of victuallers so conspiring, shall be absolutely dissolved. But the Stat. 2 Geo. III. c. 14, enacts, that no innkeeper or victualler shall be subject to any punishment for advancing the price of strong beer, in a reasonable degree.

Innkeepers must not make horse-bread, except in a town or village in which there is no baker; and they must sell their horse-bread, hay, oats, beans, peas, provender, and all kinds of victuals for beasts, according to the prices in the markets adjoining, without taking any thing for litter, on pain of fine for the first offence, imprisonment for one month for a second offence, and disqualification to keep an inn for a fourth offence.—Stat. 21 Jam. c. 21, ss. 1, 2, and 3.

Before I close this division of the work, it seems necessary to caution innkeepers

against a practice common in many inns and hotels, of paying the laundresses and other persons' bills on behalf of their guests as a matter of course, lest, in case of default of payment by the guest, they should, by such usual payments, become responsible to the guest's creditor. A client of mine once implicated himself by such payments. And the Case of *Callard v. White*, reported in Starkie's Reports, vol. i. p. 171, has established the point, that innkeepers, by ordinarily discharging such bills, render themselves liable for the payment of any undischarged bills of the kind.

It remains merely to state the penalties and consequences for keeping ill-governed and disorderly houses.

Innkeepers keeping ill-governed and disorderly houses may be indicted and fined, or they may be sentenced to imprisonment, with hard labour, for any time not exceeding the term for which the Court before whom they are tried may imprison for such offence, either in addition to, or in lieu of any other punishment which may be inflicted on such

offenders, by any law now in force.—(Stat. 3 Geo. IV. c. 114). And if innkeepers knowingly harbour, or permit the resort of thieves, or persons of notoriously bad character, or suffer frequent disorderly conduct or drunkenness in their houses, they may be fined and imprisoned, and they moreover forfeit their license, by virtue of a clause to that effect introduced into the license.

And if any publican or other person, keeping a house or place for the sale of liquors, whether spirituous or otherwise, harbours or entertains any man belonging to the Metropolitan Police Force, or permits him to abide or remain in his house or other place, during any part of the time appointed for his being on duty, he shall forfeit, for every offence, any sum not exceeding 5*l.*—Stat. 10 Geo. IV. c. 44, s. 6.

By the Stat. 39 Geo. III. c. 79, s. 21, persons licensed to sell ale, beer, wine, or spirits, suffering any meeting of any society for any seditious purposes, to be held in any room or place of their houses, for-

feit their licenses ; and if they continue to sell ale, beer, &c. are liable to every penalty and forfeiture as they would have been subject to if such license had expired on that day. And by Stat. 57 Geo. III. c. 19, s. 24, any publican knowingly suffering any meeting of any society or club for any unlawful combination or confederacy, or for any seditious purpose, to be held in any apartment or other place in his possession or occupation, shall forfeit both his ale and beer license ; and if he continues to sell ale, beer, &c. is liable to every penalty and forfeiture as he would have been subject to if such license had expired on the day it was adjudged by the Justices to be forfeited.

There is a clause of forfeiture in the ale license, for permitting any unlawful games, or any gambling whatever, in licensed premises. And by certain Acts of Parliament, viz. 12 Geo. II. c. 28, s 1; 13 Geo. II. c. 19, s. 9; 18 Geo. II. c. 24, s. 1; 33 Hen. VIII. c. 9, ss. 11 and 15, innkeepers are moreover subject to heavy penalties, and under the Statute of the

33 Henry, to imprisonment, for allowing such unlawful games, or gambling. But in the construction of these Statutes it has been held, that the prohibitions do not extend to cases where the guests or neighbours of the innkeeper do not play for lucre or gain, but merely for recreation. The intention of the Statutes is chiefly to restrain such practices among workmen, artificers, servants, and apprentices. Neither are innkeepers liable to the penalties of the Act if the guests entertain themselves with music, or holding concerts or musical parties in their house, although the performers are paid by the guests, or by the innkeeper, under their direction, provided the music or entertainment is at the desire, and under the direction, of the guests, and not for the benefit or advantage of the innkeeper.

As many publicans are in the habit of letting their rooms for dances, music, or other public entertainment of the like kind, and several persons have subjected themselves to the penalty of the law for such illegal acts ; it is necessary to state,

that no person must do so unless he be licensed to that effect, and that such permission be inserted in his license, and that he has inscribed, in large capital letters, on his premises, "Licensed pursuant to Act of Parliament of the twenty-fifth year of King George the Second," on forfeiture of 100*l.* and be otherwise punishable, as the law directs in case of disorderly houses. (Stat. 25 Geo. II. c. 36, s. 2 and 3.)—And even when such places are licensed, they must not be opened until five o'clock in the afternoon.

And if any victualler or innkeeper, being a retailer of wines, beer, or other exciseable liquors, suffer any stage play, interlude, show, opera, or any other theatrical or dramatic performance, to be played in his house or grounds, for gain or hire, he forfeits 50*l.*—Stat. 10 Geo. II. c. 28, s. 7.

And if any victualler or innkeeper allows any meetings under pretext of inquiring into religious doctrines, and explaining texts of Holy Scripture, to be held in his house on Sundays, and to which persons

shall be admitted by the payment of money, or by tickets sold for money, he shall be deemed the keeper of a disorderly house, and forfeit 200*l.* for every Sunday it shall be opened or used.—Stat. 21 Geo. III. c. 49, s. 1.

Where any riot or tumult shall happen, or be expected to take place, any two Justices acting for the county or place, may order every person licensed under this Act, and keeping any house situate within their respective jurisdictions, in or near the place where such riot or tumult shall happen, or be expected to take place, to close his house at any time which the said Justices shall direct; and every such person who shall keep open his house at or after any hour at which such Justices shall have so ordered such house to be closed, shall be deemed to have not maintained good order and rule therein.—Stat. 9 Geo. IV. c. 61, s. 20.

25. Billeting Soldiers, and Innkeepers' Allowances.

The billeting or quartering of soldiers, and innkeepers' allowances, are regulated by the Annual Mutiny Acts. The last Annual Mutiny Act is the 10th Geo. IV. c. 6; and that for the regulation of innkeepers' allowances, is the 10th Geo. IV. c. 9.

Soldiers and horses on their march, are to be billeted in equal proportions on all persons liable to receive them, within one mile of the place or places mentioned in the route, unless such route be enlarged by a Magistrate. And the officers and soldiers of the foot-guards shall be quartered and billeted equally and proportionably according to the number quartered in such houses, only as the Act directs, within the Cities and Liberties of Westminster, and places adjacent, in Middlesex, Surrey, and Southwark.

The persons on whom soldiers may be quartered, are those who keep inns, livery-stables, ale-houses, victualling-houses, and

the retailers of wines, whether British or foreign, or of brandy, strong waters, cider, or metheglin, to be drunk on the premises. But canteens under the barrack or ordnance departments, taverns kept by freemen of the London Vintners' Company, admitted before the 5th of July, 1757, or since in right of patrimony or apprenticeship, although they have taken out victualling licenses; houses of distillers, who keep houses or places for distilling brandy or strong waters; and houses of shopkeepers, whose principal dealing is more in other goods and merchandize than in brandy and strong waters; provided that such distillers and shopkeepers do not suffer tippling in their houses, are exempt.

Persons aggrieved by the billetting of more than an equal proportion of soldiers on them than has been billeted on their neighbours, may complain, if they were not billeted by a Justice, to one or more Justices of the jurisdiction; but if billeted by a Justice, then to two or more Justices of the jurisdiction, who may relieve them, by ordering such and so many soldiers to

be removed and quartered on such other persons as they shall think fit, who are bound to receive the same.

The persons entitled to quarters are the officers, soldiers, and other persons receiving pay in the regular forces. And the description of horses to be quartered, are the regimental horses of the horse and dragoons, the bat and baggage horses of the other forces, and the horses of the staff and field officers on actual service, not exceeding the number for which forage is allowed by the King's regulations. And none of the wives, children, men or maid-servants of any officer or soldier can be billeted or quartered on any person, without his consent, on forfeiture, on complaint before a Magistrate, of 5*l.* if such billetting be made by a military officer, and 20*s.* if made by a civil officer.

Except in cases of necessity, the men and horses shall be billeted on the same houses, and in no case shall less than one man be billeted where there are two horses, nor less than two men where there are four horses; and so in proportion for

a greater number ; and in every case, each man shall be billeted as near his horse as possible.

When the owners or occupiers have no stables, they may apply to two Magistrates of the jurisdiction, who may order the men and their horses, or the horses only, as the case may be, to be removed and quartered on some other person or persons liable to have soldiers quartered on them, who have stables ; and such Magistrates may settle a proper allowance to be made by the applicants, and to be paid to the persons to whom the men and horses are removed, or to be applied in the furnishing of quarters for such men and horses.

The commanding officer of any regiment, troop, or company, may exchange any man or horse for any other man or horse quartered in the same place, provided the number do not exceed the number billeted on such house or houses.

Rates of Subsistence.

Every innholder or other person on whom any non-commissioned officer or private

soldier shall be quartered, shall receive, for furnishing every such officer or private with diet and small beer, one shilling per diem for one meal, *i.e.* a hot dinner (if required), to consist of such quantity of meat and small beer as is specified or fixed by any regulations by the King, made from time to time in that behalf, not exceeding a quarter of a pound of meat previous to being dressed, one pound of bread, one pound of potatoes, or other vegetables, previous to being cooked, two pints of small beer, and vinegar, salt and pepper.

If the innholder or other person on whom any non-commissioned officers or soldiers are quartered, shall, by virtue of the option given in the Act, furnish them with candles, vinegar and salt, and allow them the use of fire and the necessary utensils for dressing and eating their meat, in lieu of diet and small beer, at the rates prescribed by the Act, after notice given to the commanding officer to that effect, he shall receive from each non-commissioned officer and soldier, in consideration thereof, one halfpenny per diem.

And all non-commissioned officers and soldiers are entitled to receive such diet and beer at the rates before-mentioned, while on the march, as also on and for the day of their arrival at the place of their final destination, and on the two following days, unless either such following days shall be a market-day in or for the town or place where such officers or soldiers shall be billeted, or within the distance of two miles thereof; in which case, the person on whom they are billeted may discontinue such diet and beer on and from such market-day, and furnish the articles prescribed in lieu thereof.

And when any regiment, troop, company, or detachment, is halted on the march, either for a limited or indefinite time, at any intermediate place, such officers and soldiers are entitled to receive their diet and beer for the same time only as on arriving at the place of their final destination. But if it appears by the marching orders, that they are not to halt longer than one entire day after the day of arrival, in such case their diet and beer-

shall not be discontinued, although the day after such arrival is a market-day, but they shall be entitled to the same, at the rates aforesaid.

Non-commissioned officers and private men employed in recruiting, and their recruits, are, while on march, and for two days after their arrival at any recruiting station, entitled to the same benefit as troops on the march; but no recruit enlisted after the two days subsequent to the arrival of the party at the recruiting station, is entitled to be so supplied with diet and beer, except at the option of the person on whom he is quartered. But if such recruiting party, with their recruits, remove from their station, and after a time return thereto, they and the recruits so returning are not again entitled to the diet and beer for such two days as aforesaid, unless the period between the time of their removal and return has exceeded twenty-eight days.

Innkeepers and others on whom horses are quartered, are to provide hay and straw, and receive for the same, for each

horse, ten-pence per diem. And they shall receive an allowance of four-pence per week for each horse, for the use of the stable, during the time the horses shall be provided with hay and straw by contract, and not by the innkeeper, &c.

And if any victualler or other person liable to have any officer or other person billeted or quartered on him, refuse to receive, or afford proper accommodation to, or to victual any such officer or soldier, or to furnish or allow the several things directed to be furnished or allowed to non-commissioned officers or soldiers quartered on him, or to furnish good and sufficient stables, together with good and sufficient hay and straw for each horse so quartered or billeted, at the rate settled by the Stat. 10 Geo. IV. c. 9, he is liable to forfeit, on conviction before a Magistrate, from $2l.$ to $5l.$ for every offence.

And if any victualler or other person liable to have soldiers billeted or quartered on him, pay any money to any non-commissioned officer or soldier on the march, in lieu of furnishing in kind the

diet and small beer to which he is entitled, such victualler or other person may be fined as if he had refused to furnish or allow the same.

Innkeepers, &c. are entitled to receive payment for such diet, beer, and forage, from the officer receiving the pay or subsistence of the regiment, &c. every four days, or before the troops quit their quarters, before any part of the pay or subsistence of such troops is distributed to them. And on default of such payment, on complaint to the next quarter-sessions, the Secretary-at-War will direct the same to be paid by the agent of the regiment, &c. And if the officer is not enabled to pay the same, on account of the troop or company being suddenly ordered to march, on the innkeeper's obtaining a certificate from such officer of the allowance of his account, and transmitting the same to the agent of the regiment, he will obtain payment.

26. *Post-Horse Duties and Regulations.*

As innkeepers and publicans are frequently engaged in letting out post-horses and carriages, it is necessary, in order to render this work complete and practically useful to those for whose use it is intended, to state, in a succinct and plain manner, the laws relative to letting out and hiring post-horses and carriages. The law which regulates this important branch of the *Public Line*, is the Statute 4 Geo. IV. c. 62. For facility of reference, and the clear comprehension of the subject, I shall subdivide the information I design giving, into the following heads: 1. The License; 2. The Method of Calculating the Duty; 3. Regulations respecting Post-Chaises, &c.; 4. Regulations respecting Tickets; and, 5. Stamp-Office Weekly Account.

1. *The License.*

No person shall lend out any horse, mare, or gelding, to be used as a post-horse, without having previously obtained a license for that purpose, and giving bond to the King for 50*l.* on condition to

re-deliver, when required, every Stamp-office ticket which he receives, and remains unaccounted for by him, or to pay the value of such tickets, and to deliver to the persons authorized by the Commissioners to receive the same, the weekly account delivered to him, faithfully made out and signed, and to pay all money due to the King under the Act, and truly and faithfully to observe all directions and things required of him by this Act. And such bond shall be renewed every three years, from the time of its being first granted, on penalty of forfeiting the sum of 10*l.* for every horse, mare, or gelding which he shall so let out to hire, without having previously obtained such license, and given such bond.

The annual duty for a license to let horses, mares, or geldings for hire,	£0 : 5 : 0
And for every horse, mare, or gelding, let for hire (at the usual rate charged for horses travelling post, at the place at which such horse, &c. is let), for every mile for which it is hired or used	0 : 0 : 1½

If let for no greater distance than eight miles, one-fifth of the hire, or for each horse, mare, or gelding £0 : 1 : 9	
And where it is so let, if it does not bring back any person, or deviate from the usual line of road on its return	0 : 1 : 0
But if let for hire, or used for any period less than twenty-eight days, or in any other manner than by the mile, or to go no greater distance than eight miles, one-fifth of the sum charged, or for each day, not exceeding three	0 : 2 : 6
For each day exceeding three, and not exceeding thirteen	0 : 1 : 9
For each day exceeding thirteen, and less than twenty-eight	0 : 1 : 3
But if let for hire, or used for twenty- eight successive days, or any longer period, where it shall be returned in a less period than twenty-eight days, and not exchanged with any other in continuation of the same hiring, one-fifth of the hire, or for every such horse, mare, or gelding, for each day, not exceeding three	0 : 2 : 6
For each day exceeding three, and not exceeding thirteen	0 : 1 : 9
For each day exceeding thirteen, and not exceeding twenty eight	0 : 1 : 3

And to these duties, every horse, mare, or gelding, is chargeable for every day it shall have been under the direction of the person hiring the same, by virtue of such hiring.

And when any horse, &c. is retained beyond the expiration of the time for which it was let or hired, without a new hiring, it shall, in respect of the duty, be deemed to be retained on a hiring or hirings similar to that for which it was originally let.

And these duties are payable in respect of every horse, mare, or gelding, let for hire, or used either as a saddle-horse, or for drawing any carriage or vehicle conveying any person, or drawing any mourning-coach, or hearse; except for drawing any carriage or vehicle conveying passengers for hire, at separate and distinct fares, as a licensed stage or carriage, when such stage or carriage is licensed to go no greater distance from London or Westminster than ten miles; or in drawing any mourning-coach or hearse, when used not to go a greater distance

than eight miles from Temple Bar; and in drawing any cart or carriage kept or usually employed for the conveyance of fish.

And besides the duties imposed by this Act (4 Geo. IV. c. 62), the keepers of post-chaises are chargeable, in respect of such chaises, to the assessed taxes.

And every person so licensed, must keep on some sign, or other visible place on the front of his house, stables, out-offices, or places at which he is licensed to let horses, the words, "Licensed to Let Horses for Hire," under penalty of 5*l.* for letting any horse to hire.

And if any person shall, by virtue of one license, keep more than one inn or place for letting horses to hire, he forfeits 20*l.* for every inn or place he so uses, which shall not be named or described in his license.

Any unlicensed person letting any horse, &c. for hire, is chargeable with, and accountable for, the duties in respect thereof, as though licensed, and as though he had received the duties from the hirer; and

shall, on a week's notice in writing from any collector of such duties for the county, district, or place, deliver to him a true account in writing, signed by him, of every such horse, &c. unaccounted for, and of the manner in which it was let, and of the duties payable in respect thereof, as persons licensed, and verify on oath or affirmation, to be administered by such collector, as licensed persons are required, and shall thereon pay such collector the amount of such duty, on pain of forfeiture of 20*l.* for every neglect or refusal, and double the amount of the duty payable. But on delivering such account on request, and payment of the duty due thereon, and taking out the proper license, he shall be indemnified from all penalties then incurred for letting such horse, &c. to hire.

2. *Method of Calculating the Duty.*

In calculating the amount of duty, when the duty is levied at one-fifth of the hire, such fifth is to be calculated on the whole sum charged for the letting or hire of the horse or horses, and of the carriage, if any

has been hired therewith; and no fractional part of any sum, if less than a penny, shall be charged in respect of any part of such duties.

And the inn, house, or other place at which the person letting is licensed to let horses, &c. shall be deemed the place of letting, or at which the hiring commences.

3. *Regulations respecting Carriages.*

Where persons keep a carriage or carriages, to be let with their horses by the mile (except herses and mourning-coaches), they must, before furnishing or using the same, cause them to be numbered with numbers, from one upwards, according to the number which they keep, and also to be painted on the outside pannel of each door, or when the carriage has no such outside pannel, on some conspicuous part of each outside of such carriage, their Christian and surnames, and the name of the city, town, or place where such carriage or carriages are kept, in black or white colours, as most differ from the colour whereon they are painted, each

letter to be of the length of one inch, and each figure one inch and a half, and of proportionate breadth, and they are to keep the same constantly thereon, varying the numbers according to the number of carriages which they continue to keep, on forfeiture of 10*l.* for any neglect or default.

4. Regulations respecting Tickets.

Every person who shall let a horse, mare, or gelding, for hire, is to obtain a sufficient number of tickets and certificates from the Commissioners of Stamps, or some person authorized by them, and must deliver to the hirer one or more of such tickets or certificates, properly filled up; that is, if such horse, &c. be let to hire by the mile, for drawing any vehicle conveying any person, he shall insert the day, month, and year when let, the Christian and surname of the person letting it, if not an innkeeper, or the name of his sign, or description of house, if an innkeeper, the place of his residence, the number of horses, &c. and of miles, the names of the town or place, and if to London, of the

street, square, or place, to which every such horse, &c. is hired to go;—and in the tickets for horses, &c. let to hire for a day, or less period, to be used within the distance of eight miles of the place where hired for such purpose, or to go no greater distance than eight miles from the place of hiring, and not to bring back any person, or deviate from the usual road, he shall insert the day, month, and year when let, the Christian and surname of the person letting it, if not an innkeeper, and the name of his sign, or description of house, if an innkeeper, and of his residence, and the number of horses let, and if let for any period less than twenty-eight days, and in any other manner than by the mile, or for a greater distance than eight miles, for the purpose aforesaid; and if such hiring be for a period exceeding one day, the name and place of residence of the person hiring the same, and in the certificate for horses, &c. let for twenty-eight successive days, or more, for drawing such vehicle, he shall insert the day, month, and year, from which the hiring

is to commence, the Christian and surname and residence of the person letting, the name and residence of the person hiring, the number of horses, &c. and of days for which let ; and for any neglect or default herein he shall forfeit 10*l.* And if the person letting any such horse, &c. shall insert in such ticket the name of any other town or place than that to, or to or from which it is hired, or a less number of miles, he shall forfeit for every offence 10*l.*; and after conviction, the Commissioners may, if they think fit, refuse to grant him any future license.

Where any licensed person has let a horse, &c. to hire, for twenty-eight successive days or more, and such horse is given up and returned to him before the expiration of the time for which it was let, he shall, at the time of receiving it back, ask for, and receive from the hirer, the ticket he shall have received from the keeper of the toll-gate or bar, in exchange for the original ticket or certificate delivered to him on letting such horse, &c. to hire ; and within three days after the

return of such horse, &c., he shall deliver or transmit such check-ticket to the collector of the duties, to whom he is bound to deliver his Stamp-office weekly account, under the pain of forfeiting 20*l.* for any neglect or default. And if he makes use of such check-ticket, or permits the same to be used or given out to any person, to cover and protect any other letting for hire whatever, from the duty, he shall forfeit 50*l.* And where any licensed person, at whose inn, house, or place, any person shall apply to change horses, cannot furnish them, he shall, on application, issue to such person a fresh ticket, properly filled up, and receive the duty thereon, and charge himself therewith, as if such horses had been hired from him.

Every person letting any horse for hire, shall be liable to pay the duty in respect of such hiring, whether he has received such duty or not; and every person receiving the hire for any horse, shall be considered the person by whom the duty shall be paid, and be liable and accountable for the same, although the horse, &c.

may be the property of any other licensed person.

5. *Stamp-Office Weekly Account.*

Every person letting horses, mares, or geldings, for hire, shall insert in the weekly account delivered to him by the Commissioners of Stamps, or the person authorized by them, the day, month, and year on which the same have been let; the names of the places from and to which they have been let, and their return; the number of each carriage (if required to be numbered) let; the Christian and surname of every postilion or driver; the number of horses, &c.; the amount of duty payable, *if let by the mile*;—*if let for a day, or less period, to be used within the distance of eight miles, for drawing any carriage*, the day, month, and year on which let; the number of the carriage; the Christian and surname of each postilion or driver; the number of horses, &c.; the sum charged for hire; one-fifth of such sum, or 1s. 9d. for each horse, &c. as the duty;—*if let for a dis-*

tance not exceeding eight miles, not to bring back any person, or deviate from the usual road, the like particulars;—when let for any period less than twenty-eight successive days, and in any other manner than by the mile, or to go no greater distance than eight miles, the day, month, and year; from and to what place and back again; the number of the carriage; the Christian and surnames of the postillions or drivers; the amount of hire; the time for which let; the number of horses, &c.; and, when ascertained, the number of miles, and the amount of the duty;—and if let for twenty-eight successive days or more, the number of the horses, &c.; the day, month, and year on which the hiring commences; the number of the carriage; the Christian and surname of each postilion or driver; the time for which hired; and the residence of the person hiring. And these entries are to be made on the same day, or the day following that on which any horse is let, or given up and returned, on pain of forfeiting 2*l.* for every default.

And he shall insert a notice of all

horses, &c. so let for twenty-eight days or more, which, since the date of his last account, have been given up and returned by the hirer before the expiration of the hiring, and on what day they have been so returned; and he shall account for one-fifth of the sum received or agreed on for the hiring, or the duties in that respect imposed.

And such account shall be open for the inspection or examination (at all seasonable times) of the Commissioners or any collector, on forfeiture of 10*l.*

And the Stamp-office weekly accounts, and payments thereon, shall be delivered and made on oath, by persons residing in London or Westminster, or within five miles of the head office of stamps, or within the Bills of Mortality, to the Commissioners at such head office, or some person authorized by them, at such place and time as shall be appointed by notice, written, or printed on the blank form of such accounts delivered to him, unless such place is distant more than two miles from such head office. But where persons reside elsewhere, such accounts and pay-

ments shall be made to the collector authorized to receive the same at such place, in the market-town of, or nearest to, the place of his residence, and at such time as shall be appointed by a notice as aforesaid, under pain of forfeiture of 10*l.* for every default in not delivering, and of double the amount of the duties due and payable by him.

All horses travelling for hire under the Post-horse Duty Acts, having passed through any gate, drawing any carriage in respect of which any toll was paid, are, on returning through the same gate, and the other gates cleared by such payment, either with or without such carriage, if empty, and without a ticket denoting a fresh hiring, to repass toll free, although they have not passed through such gate or gates on the same day; provided they return before nine in the morning of the day following that on which they passed the gate at which the toll was paid.

It is proper, though not obligatory, that every post-master should apprise persons hiring horses, &c. that they must leave or deliver the ticket or certificate which they

receive from him, with the keeper of the first toll-gate or bar through which they pass, and should ask for and receive from him the necessary exchange or check-ticket, properly filled up, which they are also to produce and shew at every toll-gate or bar through which they shall afterwards pass or go with such horse, within the period for which the same is hired. And he should also inform them, that if they neglect or refuse to deliver or shew at any toll-gate or bar, the ticket or certificate, or the exchange or check-ticket, as they ought to do, or falsely allege the horse to be their own, in order to avoid being stopped, or paying the sum of 1*s.* 9*d.* per horse, they forfeit, for every offence, 10*l.* These instructions ought to be given in all cases by post-masters, as the public is not in general conuzant of them.

THE END.

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